

ADEGA DE BORBA

VINHO TINTO • RED WINE

RESERVA 2013



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay and
schist



Óscar
Gato



- Aragonez
- Trincadeira
- Alicante Bouschet
- Castelão



- 12 Months
ageing in oak



- Red meats cooked in
the oven
- Game or traditional
desserts



Best served at
16-17°C



Consumed
preferably after
bottling, but it
can also age for
another 10 years.



Rótulo de Cortiça – one of Adega de Borba's ex-libris was produced from the most typical varieties in the Alentejo region, sub-region of Borba. Originating from old vines, the grapes were strictly controlled during the maturation process and harvested in small quantities. After the grapes destemming and crushing, the alcoholic fermentation began. It was performed for about 10 to 15 days at a controlled temperature of 24°C in order to extract the greatest aromas and flavours of the grapes. To increase the polyphenolic complexity, the flavours of the tannins and the wine's structure, the wine remained in the vat for a post-fermentative maceration process. The malolactic fermentation was then performed in stainless steel vats. In order to increase the wine's organoleptic characteristics, it aged for 12 months in 3rd and 4th year French oak barrels and wooden barrels. Then wine then aged for another 6 months in the bottle stored in a cellar.



Clear aspect and ruby colour with red nuances.



The aroma is fine and elegant with notes of black fruits, jam and white chocolate.



The flavour is soft, with a slight astringency, and balanced. Tannins are fruity, soft and structured. Elegant finish.



Alcohol content: 13,5% Vol. - Total acidity: 5,70 g/L - pH: 3,50
Total SO₂: <120 mg/L



Cases of 6 bottles x 0,75 L / 85 cases per pallet.
Cases of 12 bottles x 0,375 L / 84 cases per pallet.



Adega de Borba Reserva Red 0,75 L	5602154002920
Adega de Borba Reserva Red Cases of 6 x 0,75 L	65602154002922
Adega de Borba Reserva Red 0,375 L	5602154002180
Adega de Borba Reserva Red Cases of 12 x 0,375 L	75602154002189

Recommendations for Transport and Storage

In order to avoid any changes in the organoleptic and physical-chemical characteristics of the wine it should be transported and stored in good environmental conditions, especially concerning temperature (10 – 18°C) and relative humidity (50 – 80%).



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www.adegaborba.pt