

CONVENTO da VILA RED



Borba
Alentejo
Portugal



Regional
Alentejano



Chalky-clay and
schist



Óscar
Gato



- Trincadeira
- Aragonez
- Castelão
- Touriga Franca



- Meat
or cheese



Best served at
16-18°C



Best consumed
after bottling or
stored for 2-3
years



The harvest period occurs in the beginning of September. The grapes are destemmed and crushed. The alcoholic fermentation then takes place at a controlled temperature of 25°C. During this period the maceration occurs for 7 days by using the pumping method so as to optimise the extraction of colour, aromas and flavours. The next phase is the malolactic fermentation which is a very important step that allows the wine to become softer and smoother. After the period during which the wine stabilises by using physical processes in stainless steel vats, the wine is filtered before being bottled in the following spring.



Clear aspect and well-defined ruby colour.



Aroma of red fruits with slight herbaceous hints typical from the Trincadeira grape.



Fruity aroma with pleasant notes of strawberry, typical from the Aragonez grape, combined with a slight astringency offered by the Castelão grape.



Alcohol Content: 13% Vol.



Cases of 6 bottles x 0,75 L / 130 cases per pallet.
Cases of 12 bottles x 0,375 L / 126 cases per pallet.
Cases of 6 bottles x 1 L / 95 cases per pallet.



Convento da Vila Red 0,75 L	5602154102484
Convento da Vila Red 0,375 L	5602154102187
Convento da Vila Red 1 L	5602154102583
Convento da Vila Red Cases of 6 x 0,75 L	65602154102486
Convento da Vila Red Cases of 6 x 1 L	65602154102585
Convento da Vila Red Cases of 12 x 0,375 L	85602154102183

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%).



ADEGA DE BORBA

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