



**ADEGA
DE BORBA**

ADEGA DE BORBA WHITE

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Denomination

A.O.C. Alentejo Wine

Wine

White

Harvest

2010

Grape varieties

Roupeiro,

Tamarez

Antão Vaz

Soil

Argilo-calcários e xistosos

Vinification

For this wine, the grape harvest occurred between the end of August and the beginning of September and preferably in the early morning to avoid any risk of oxidation because of the very high temperatures during the summer.

In the Adega, after immediate crushing and stemming, the free-run must (must before pressing) clarified for 18 to 24 hours. Then, the alcoholic fermentation occurred at a controlled temperature of 18°C for 14 days.

After a period of stabilization in stainless vats during the autumn and winter, the wine was filtered and then bottled from the end of winter.

Tasting Notes

Bright, green-tinged, an intense aroma of tropical and citrus fruit. Smooth, fresh taste with a predominance of lime and persistent finish of citrus fruit.

How to serve

Should be served young (2-3 years) and chilled (8-10°C). A pleasant accompaniment with fish, seafood, white meat, or as a cocktail.

Production

1.800.000 bottles

Analysis

Alcohol: 13%Vol

Total Acidity: 6,00 g/l

PH: 3.20

Total SO₂: < 160 mg/l

Residual Sugar: 1,15 g/l

Packaging

Cases of 6 x 0,75 L.; Cases of 20 bottles x 0,375 L.



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