

# ADEGA COOP. DE BORBA

• Desde 1955

## CONVENTO DA VILA

### TECHNICAL SPECIFICATIONS

#### Region

Borba – Alentejo - Portugal

#### Denomination

Regional Alentejo Wine

#### Wine

White

#### Harvest

2009

#### Grape varieties

Roupeiro

Tamarez

Rabo de Ovelha

#### Soil

Chalky clay and schist

#### Vinification

The harvest of the white grape varieties occurred between the end of August and the beginning of September when they are already well-ripe. At their arrival into the winery, the grapes were immediately crushed and stemmed. Then, the obtained must was definitively separated from the skins and seeds to occur a decantation process only for 24 hours in order to conserve all the freshness of the fruit. The fermentation process occurred at a controlled temperature of 18°C. After 4 months of stabilization in stainless vats, the wine was filtered before bottling.

#### Tasting Notes

Bright, green-tinged. Good aromatic intensity suggesting above all aromas of tropical and dried fruit; smooth, equilibrated taste with flavours of ripe tropical fruit and a fresh sensation particularly persistent.

#### How to serve

Should be served young (2-3 years) and chilled (10-12°C). A pleasant accompaniment to fish and seafood.

#### Analysis

Alcohol Contend: 13%Vol

Total Acidity: 6 g/l

PH: 3,15

Total SO<sub>2</sub>: < 160 mg/l

Residual Sugar: 1,5 g/l

#### Packaging

Cases of 6 or 12 bottles x 0,75 L.; Cases of 20 bottles x 0,375 L



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