



**ADEGA
DE BORBA**

MONTES CLAROS RESERVA

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Denomination

A.O.C. Alentejo Wine

Wine

White

Harvest

2010

Grape varieties

Roupeiro

Antão Vaz

Arinto

Soil

Argilo-calcários e xistosos

Vinification

To make this wine, first we selected vineyards with special conditions (sun, soil-composition, etc) to control very carefully the maturation evolution of their grapes in order to choose the best harvest time, and select only the best ones.

In the Adega, they were crushed and the issued must had a light skins contact and clarified for 18-24 hours. The alcoholic fermentation occurred at 15°C, then the wine matured in French oaken casks with “bâtonnage sur lies” during a few days. All the vinification process was made with separated grapes. After a sensorial analysis of the evolution of each wine, in the spring, the final blend was decided and composed. This final wine was bottled and then reposed for 3 months in bottle in our cellar.

Tasting Notes

Brilliant, green-tinged with golden gleams. Intense, complex and elegant aroma of tropical fruit, pineapple with a hint of vanilla and nice French oak.

Rich, harmonious and equilibrated on the palate. Smooth and fresh with a persistence of citrus and tropical fruit.

How to serve

Can be served young but it is better after 3-4 years. Best served chilled (12-14°C) with fish or roasted meat dishes.

Production

20.000 Bottles

Analysis

Alcohol Content: 13%Vol

Total Acidity: 6,10 g/l

PH: 3.15

Total SO₂: < 160 mg/l

Packaging

Cases of 6 bottles x 0,75 L.



Winemaker: Oscar Gato

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