

# SENSES VERDELHO

## **TECHNICAL SPECIFICATIONS**

Region

Borba - Alentejo - Portugal

Denomination
Regional Alentejo Wine
White
Harvest
2009
Grape Varieties
100% Verdelho
Soil
Schist

#### Vinification

The Verdelho grape is a recent addition to the Alentejo region. This type of grape has all the characteristics needed to produce a quality wine. In the vineyards the Verdelho grapes grow at their own pace, leading to a favorable maturity that imparts the wine with a finesse and elegance. The grapes are harvested in the morning by hand so that the temperature of the grapes is perfect when they arrive at the winery. These grapes are transported in small quantities.

The grapes are crushed, de-stemmed, and then pressed. They are then treated to a cooled decantation for 24 hours followed by alcoholic fermentation. Following this process, 30% of the wine is stored in new French oak wood, with strict temperature control at 15° C (or 59° F). After stabilization and filtration, the wine is bottled and cellared for four months.

### **Tasting Notes**

Crystal appearance, ripe lemon color with green nuances. Elegant, fragrant aroma with notes of tropical fruits and light honey. The taste is young, with plenty of fresh, yellow-flesh fruit, with some floral notes and light spice. The wine has structure, finesse and harmony at the end of the tasting.

#### How to serve

Can Serve at 10-12° C (50 to 53° F). Good accompaniment to grilled fatty fish, seafood and spicy foods. This wine can be enjoyed immediately or can be cellared for 2 to 3 years.

Production 2.000 bottles

#### **Analysis**

Alcohol Contend: 13%Vol Total Acidity: 6,70 g/l

PH: 3,10

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

### Packaging:

Cases of 6 bottles x 750ml

SENSES Verdelho

Adega de Borba
Largo Gago Coutinho e Sacadura
Cabral, 25 Ap.20 7151-913 Borba
T +351 268 891 660
Fax +351 268 891 664
geral@adegaborba.pt
www.adegaborba.pt

Enólogo: Oscar Gato