



**ADEGA
DE BORBA**

ADEGA DE BORBA ROSE

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Denomination

A.O.C. Alentejo Wine

Wine

Rose

Harvest

2010

Grape varieties

100% Aragonez

Soil

Chalky clay and schist

Vinification

This rosé wine was exclusively made from red grape varieties. The grapes were pre-selected directly from the best vineyards to have a rigorous control of their maturation along several months in order to select finally the best ones during the harvest time. In the winery, the grapes were immediately crushed to obtain the must which was left in contact with the grape skins only for 12 hours. The alcoholic fermentation process occurred under a strictly controlled temperature at 15°C. Before bottling, the wine was stabilized and filtered. In order to keep all the fruity and young flavours, the wine was bottled in the winter under a high anti-oxidative protection.

Tasting Notes

A smooth pink colour and an intense aroma of red fruit. Fresh, well-balanced and light flavour, with a persistent fruity palate.

How to serve

Can be served young, or until 2 years, best served chilled (8-10°C), as an accompaniment of salads, seafood or grilled meat.

Production

25.000 bottles

Analysis

Alcohol Content: 13%Vol

Total Acidity: 5.90 g/l

PH: 3.25

Total SO₂: < 140 mg/l

Residual Sugar: 1,6 g/l

Packaging

Cases of 6 bottles x 0,75 L.



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

Winemaker: Oscar Gato