



ADEGA
DE BORBA

ADEGA DE BORBA RED

TECHNICAL SPECIFICATIONS

Region
Borba - Alentejo - Portugal
Denomination
A.O.C. Alentejo Wine
Wine
Red
Harvest
2009
Grape varieties
Trincadeira
Aragonez
Alicante Bouschet
Soil
Argilo-calcários e xistosos

Vinification

For this wine, the grapes harvest occurred all along the month of September, when the red grapes reach generally their best maturation point in the region. When the grapes were unloaded in the vinification center, they were immediately crushed. Then, this must entered into an alcoholic fermentation process in stainless steel vats under a controlled temperature of 25°C. During the first 6 to 10 days of fermentation, the must was also in contact with the grape skins to extract colour, aromas and flavours. Afterwards, the malolactic fermentation process occurred. Finally, the wine reposed and matured its final characteristics for 6 to 12 months in stainless vats before bottling.

Tasting Notes

Ruby-coloured with purple gleams, fine, young and fruity aroma with predominance of forest fruit. Smooth, fresh flavour confirming the forest fruit, which persists on the palate.

How to serve

Should be served young (2-3 years) and at room temperature (16-18°C). A nice accompaniment for meat and cheese.

Analysis

Alcohol Contend: 13,5%Vol
Total Acidity: 5,50 g/l
PH: 3,45
Total SO₂: < 100 mg/l

Packaging:

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

Winemaker: Oscar Gato



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