

# ADEGA COOP. DE BORBA

• Desde 1955 •

## CONVENTO DA VILA

### TECHNICAL SPECIFICATIONS

#### Region

Borba – Alentejo - Portugal

#### Denomination

Regional Alentejo Wine

#### Wine

Red

#### Harvest

2008

#### Grape Varieties

Trincadeira

Aragonez

Castelão

#### Soil

Chalky clay and schist

#### Vinification

The harvest of the red grape varieties occurred during all the month of September, when they were in their optimal maturation point. At their arrival into the winery, the grapes were immediately crushed to keep the original characteristics of the fruit. Then the alcoholic fermentation occurred in stainless steel vats at a controlled temperature of 25°C during several days. At the same time, during the first 5 days, the must was left in skin contact to extract colour, aromas and flavours. Then, the malolactic fermentation was strictly controlled to optimise the smoothness of the wines. After stabilization, the wine was filtered and bottled from the next spring.

#### Tasting Notes

Ruby-coloured and good aromatic intensity suggesting a vegetative aroma typical of the variety Trincadeira. Smooth in the mouth, offering a fruity flavour with nice notes of strawberry - typical of the Aragonez - as well as a fine and well-balanced astringency offered by the Castelão.

#### How to serve

Should be served young (2-3 years) and at room temperature (16-18°C). A pleasant accompaniment to grilled or roasted meat.

#### Production

Not available

#### Analysis

Alcohol Content: 12,5 % vol

Total Acidity: 5.50 g/l

PH: 3.50

SO<sub>2</sub> Total: < 100 mg/l

#### Acondicionamento

Cases of 12 bottles x 1,00 L. ; Cases of 6 or 12 bottles x 0,75 L. ; Cases of 20 bottles x 0,375 L.



Adega Cooperativa de Borba, C.R.L.  
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