



**ADEGA
DE BORBA**

SENSES SYRAH

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Denomination

Regional Alentejo Wine

Wine

Red

Harvest

2009

Grape Varieties

100% Syrah

Soil

Chalky clay and schist

Vinification

This grape variety, Syrah, primarily adapted to hot regions, expresses to the perfection all its unique characteristics in the exceptional conditions offered in Borba region. After a selection of the best grapes for a maturation control in the best vineyards, they were harvested exclusively manually and transported in small boxes to the Adega (winery). Then, the process of alcoholic fermentation, with a prolonged skins contact during the first days, occurred at the temperature of 25°C. The malolactic fermentation proceeded in stainless steel vats too. To gain better structure and complexity, the wine reposed for 9 months in new French oak casks and then 5 months in bottle.

Tasting Notes

Deep garnet colour with red gleams. Intense aroma with special and complex notes of red fruit as well as new wood. Smooth taste, with acid notes of forest fruit, velvety tannins as well as slight vanilla and cinnamon. Particularly persistent in the mouth.

How to serve

Can be served young or until 5 years. Best served at room temperature (16-18°C) with meat, cod, or cheese.

Production

1.800 bottles

Analysis

Alcohol Contend: 14,5%Vol

Total Acidity: 5,90 g/l

PH: 3,45

Total SO₂: < 110 mg/l

Packaging:

Cases of 6 bottles x 750ml



Winemaker: Oscar Gato

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