



MONTES CLAROS COLHEITA

ADEGA
DE BORBA

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Denomination

A.O.C. Alentejo Wine

Wine

Red

Harvest

2009

Grape Varieties

Aragonez

Castelão

Alfrocheiro

Soil

Chalky clay and schist

Vinification

This wine was made of previously selected grapes from our best vineyards to have a rigorous control of their maturation during several months, to select finally the best ones in their best maturation point. At their arrival at the “Adega”, the grapes were immediately crushed. Then, during the first 6 to 10 days of the alcoholic fermentation, this must was left in prolonged contact with the skins. The fermentation process occurred under a controlled temperature of 25° to 28°C. The wine matured for 12 months in stainless steel vats, and then more 3 months in wooden casks to gain more structure and complexity before bottling.

Tasting Notes

Deep garnet coloured. Rich and intense aroma of red fruit and spices. Round and smooth taste with a long finish.

How to serve

Best served at room temperature (18-20°C), as an accompaniment of meat or cheese. Can be served young or until 3-4 years.

Analysis

Alcohol Content: 13,5%Vol

Total Acidity: 5,60 g/l

PH: 3,55

Total SO₂: < 120 mg/l

Packaging:

Cases of 6 bottles x 0,75 L.



Winemaker: Oscar Gato

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