



**ADEGA
DE BORBA**

MONTES CLAROS RESERVA

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Denomination

A.O.C. Alentejo Wine

Wine

Red

Harvest

2009

Grape Varieties

40% Trincadeira, 40% Aragonez , 20% Cabernet Sauvignon, 20% Tinta
Caiada

Soil

Argilo-calcários e xistosos

Vinification

To compose this special wine Reserva, which is one of the oldest trademark from the region of Alentejo, we pre-selected very carefully grapes from the oldest vine to follow rigorously their maturation evolution. Only the best ones were harvested, exclusively manually. In the vinification center, they were crushed, fermented and left in prolonged contact with the skins for 10-12 days to extract all the fruit complexity and aroma. The malolactic fermentation occurred with a part in stainless steel vats and the remainder in wooden casks. The selected final blend matured for 12 months in new French and American oaken casks to gain more structure and complexity and then for 6 months in bottles in our cellar.

Tasting Notes

Deep garnet coloured. Rich and intense aroma of forest fruit as well as chocolate. Round, ample taste with a long finish. Velvety and complex flavours of fruit, toasted, chocolate and powerful tannins.

How to serve

Should be served young (till 5-6 years). Best served at room temperature (17-18°C), as an accompaniment to meat or cheese.

Production

100.000 bottles

Analysis

Alcohol Content: 14,5%Vol

Total Acidity: 6,00 g/l

PH: 3,45

Total SO₂: < 120 mg/l

Packaging:

Cases of 6 bottles x 0,75 L.



Winemaker: Oscar Gato

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