



**ADEGA  
DE BORBA**

# **MONTES CLAROS GARRAFEIRA**

## **TECHNICAL SPECIFICATIONS**

### **Region**

Borba - Alentejo - Portugal

### **Denomination**

A.O.C. Alentejo Wine

### **Wine**

Red

### **Harvest**

Garrafeira 2007

### **Grape Varieties**

45% Trincadeira, 35% Aragonez e 20% Tinta Caiada

### **Soil**

Chalky clay and schist

### **Vinification**

In the 2005 harvest appears the first Montes Claros wine with indicative "Garrafeira". It was elaborated from a previous selection of old vines installed in chalky clay ground, with a rigorous control of the grape production and the evolution of the maturation in each grape. This process involved particularly the grape growers associates, which had an additional care to produce grapes of extra quality. The alcoholic fermentation was in inox vats, the maceration was during 10 days, under a temperature control of 24°C. The malolatic fermentation occurred French oaks of first use, American and chestnut oak, followed a period of repose of 12 months in the same barrels. After fast filtration, occurred the bottling and a final period of 30 months in bottle.

### **Tasting Notes**

Limpid aspect and garnet color with deepness. Good aromatical intensity, with the prominence of red fruits notes, coffee, chocolate and spices. Soft flavor, with a fruity freshness, excellent structure, fast spice astringency and toasted. Balance, elegance and persistence in the end.

### **How to serve**

Temperature of 16-17°C. Best served with red meat, regional sweets. This wine can immediately be consumed, or be served in 10 years.

### **Production**

6500 bottles

### **Analysis**

Alcohol Contend: 14%Vol

Total Acidity: 6,20 g/l

PH: 3,40

Total SO<sub>2</sub>: < 110 mg/l

### **Packaging:**

Cases of 6 bottles x 0,75 L.



**Winemaker: Oscar Gato**

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