



**ADEGA
DE BORBA**

ADEGA DE BORBA PREMIUM

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Denomination

A.O.C. Alentejo Wine

Wine

Red

Harvest

2008

Grape varieties

50% Trincadeira, 30% Alicante Bouschet, 20% Cabernet Sauvignon

Soil

Schist

Vinification

This wine comes from grapes selected from old-growth vines from around the Borba wine region. After months of careful monitoring the grapes during the progress of ripening in the vineyards, they are stripped and crushing upon arrival at the winery. Then comes the process of alcoholic fermentation in stainless steel vats with mechanized pressing, leading to maceration for 10 days under a controlled temperature of 22 to 25° Celsius (72 to 77° Fahrenheit). The malolactic fermentation takes place in small stainless steel tanks. The wine is then aged for 12 months in new French oak and American chestnut barrels. Lastly, the wine is bottled and stored in our cellar for 12 months.

Tasting Notes

Garnet color with great depth. Aroma is of a good intensity revealing ripe red fruits, jam and ripe peppers. Soft taste, with elegant fruit flavors and highlights of black fruit, coffee and chocolate. It has a fine structure and a persistent finish.

How to serve

Optimal serving temperature is 16 to 17° Celsius (62 to 64° Fahrenheit). Goes well with a rich stew, roast lamb, game and traditional cheeses. This wine can be enjoyed immediately, or if you prefer, you can also cellar it up to five years.

Production

30.000 bottles

Analysis

Alcohol: 14%Vol

Total Acidity: 6.00 g/l

PH: 3.45

Total SO₂: < 120 mg/l

Packaging

Cases of 6 bottles x 0,75 L. / 85 Pallet boxes



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