



**ADEGA
DE BORBA**

ADEGA DE BORBA RESERVA "THE CORK LABEL"

TECHNICAL SPECIFICATIONS

Region

Borba - Alentejo - Portugal

Classification

D.O.C. Alentejo

Type

Red

Harvest

2008

Grapes

40% Trincadeira, 40% Aragonez, 20% Castelão, 20% Alicante Bouschet

Soil

Argilo-calcários e xistosos

Vinification

From the best estates of the ADEGA DE BORBA wine growers come grapes that are only harvested in years that the quality of the grapes reach extraordinary levels of excellence for the region, and the ADEGA DE BORBA. Control is significant, with the pre-selection of vineyards, strict control of yield-per-acre, and monitoring of the maturation of each variety and plot. The independent growers are guaranteed a fair valuation in return for the exceptional quality of their grapes. In the winery, the grapes are processed in small quantities followed by their partial de-stemming and gentle crushing. Next, begins the fermentation process with extended maceration for some 10 to 15 days, in order to extract all the subtleties and aromatic flavors of the grape. To complete the extraction, a process of post-fermentation maceration follows for 21 days. Malolactic fermentation takes place in stainless steel vats. For an added complexity of flavors, the wine is aged for 1 year in 3 to 4 year old barrels made of French oak and exotic wood. Lastly, the wine spends six months in the bottle in our cellar.

Tasting Notes

Ruby color with red hues. Aroma is fine and elegant, suggesting black fruit, jam and white chocolate. Smooth flavor with a slight astringency; balanced, wild fruits, structured but with soft tannins, elegance and a lasting finish.

How to Serve

Ideal temperature of 17-18 °C (60- 65 °F). Goes well with stylish dishes of meat (game, lamb) and dessert. This wine can be enjoyed immediately, preferably, but you can also leave it in your cellar for at least 10 years.

Production

150.000 bottles

Análise

Alcohol Content: 13.5% by Volume

Total Acidity: 5.90 g/l

PH: 3.46

Total SO₂: <140 mg/l

Dry Extract: 30,6 g/l

Volatile Acidity: 0.85 g/l

Packaging

Box of 6 bottles x 0,75 L



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

Winemaker: Oscar Gato