

Adega de BORBA

WHITE 2013



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay
and schist



Óscar
Gato



- Antão Vaz
- Arinto
- Roupeiro



- Seafood
- Grilled fresh fish
- White meats
- Aperitif



Best served at
8-10°C



Best consumed
after bottling
or stored up to
2-3 years



The grapes are harvested in the end of August according to the evolution of the grape's maturation in each vine, and in the morning so that the freshness of the grapes can be maintained. In the winery, after the grapes are destemmed and crushed, the straining of the must and the pressing are performed thus maintaining the qualitative and varietal characteristics of the must. The tear must (must which runs without pressing) clarifies between 18 and 24 hours and ferments at a controlled and constant temperature of 18°C throughout 14 days. After the period when the wine stabilises, it is then bottled during the winter.



Clear appearance with a well-defined citrine colour.



Good aromatic intensity combined with notes of tropical and citrus fruits.



Soft and fresh flavour with strong aromas of lime; long citrus finish.



Alcohol Content: 13% Vol. - Total Acidity: 5,80 g/L - pH: 3.20
Total SO₂: <160 mg/L



Cases of 6 bottles x 0,75 L / 130 cases per pallet.
Cases of 12 bottles x 0,375 L / 126 cases per pallet.



Adega de Borba White 0,75 L
Adega de Borba White Cases of 6 x 0,375 L
Adega de Borba White 0,375 L
Adega de Borba White Cases of 12 x 0,375 L

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ADEGA DE BORBA

www.adegaborba.pt

Recommendations for Transport and Storage

In order to avoid any changes in the organoleptic and physical-chemical characteristics of the wine it should be transported and stored in good environmental conditions, especially concerning temperature (10 – 18°C) and relative humidity (50 – 80%).