

Adega de BORBA RED 2013



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay
and schist



Óscar
Gato



- Alicante Bouschet
- Aragonez
- Trincadeira



- Meat
or cheese



Best served at
16-18°C



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



The harvest takes place in the best plots of the vineyards cultivated with Aragonez, Trincadeira and Alicante Bouschet grapes which are certified for the production of DOC Alentejo wine, sub-region of Borba. The harvest will be performed throughout the month of September.

In the winery – after the de-stemming and crushing of the grapes – we initiate the process of alcoholic fermentation, which is followed by the maceration for 6 to 10 days at a controlled temperature of 25 °C. After the malolactic fermentation, the wine ages for 6 to 12 months in stainless steel vats before being bottled.



Ruby-coloured with purple gleams.



Good aromatic intensity combined with notes of red plums.



Balanced flavour, very nice freshness and persistent finish with notes of bittersweet fruit.



Alcohol Content: 13,5 % Vol - Total Acidity: 5,50 g/L - pH: 3,50
Total SO₂: <100 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 Tinto 0,75 L
Adega de Borba Tinto Cases of 6 x 0,75L
Adega de Borba Tinto 0,375 L
Adega de Borba Tinto Cases of 6 x 0,375 L

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65602154602481
5602154602182
75602154602181



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%).