SENSES ALVARINHO

Borba Alentejo Portugal

Regional Alentejano

Chalky-clay and schist

Óscar Gato

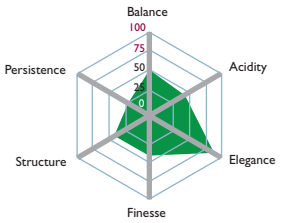
-100% Alvarinho

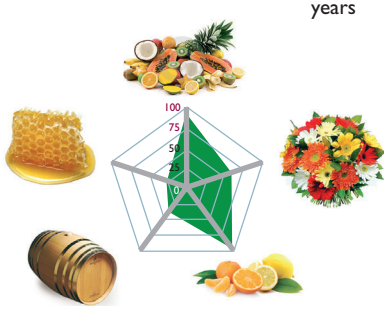
3 months ageing in oak

- Fat fish
- Well-seasoned seafood

Best served at 10-12°C

Best consumed after bottling or stored for 3 – 4 years





Alvarinho, one of the latest grapes to appear in Alentejo's vine population, brings out its oenological characteristics in this wine to produce a quality wine. The grapes, derived from vines which produce moderate quantities and favourable evolution for the maturation, allow us to produce a wine of great structure and freshness. The harvest was performed manually and in the morning so that the best temperature of the grape could be achieved as the grapes arrived in the winery. The grapes were transported in smaller quantities, crushed and de-stemmed, pressed and then decanted for 24 hours through the cold system. The alcoholic fermentation was performed for 50 % of the wine which aged in new French and American oak barrels with a strict temperature control of 15 °C. After the stabilising and the filtering, the wine aged for 4 months in the bottle.

Crystalline appearance, ripened lemon colour.

Intense aroma of tropical fruits and crystallised citrus fruits.

Fresh aroma with a slight hint of honey, yellow stoned fruits and a note of vanilla; long and fresh finish.

Alcohol Content: 13% Vol.

Cases of 6 bottles x 0,75L / 125 cases per pallet.

Senses Alvarinho 0,75L	5602154331402
Senses Alvarinho Cases of 6 x 0,75L	65602154331404

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%).

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