



Adega de BORBA

PREMIUM ROSE 2018



Borba Alentejo Portugal



D.O.C. Alentejo



Chalky-clay and schist



Óscar Gato



- Aragonéz
- Syrah
- Touriga Nacional



6 months ageing in oak



- Apéritif



Best served at 8-10°C



Consumed while young or stored in the cellar up to 4 years.



The grapes were selected from certified vines for the production of D.O.C. wines from the sub-region of Borba. The harvest was performed manually during the mornings to achieve the ideal temperature of the grapes as they arrived in the winery. The grapes were then destemmed and slightly crushed, process after which a peculiar maceration was performed in stainless steel vats for 12 hours at a controlled temperature of 10 °C. After the sangria and slight pressing, the tear must fermented separately, 60% in Portuguese, American and French oak barrels, 40% in stainless steel vats at a controlled temperature of 15°C. After fermentation, the wine continued to age for another 6 months in the same barrels, after which the final batch was finally made with the rest of the wine. Bottling was performed after the filtration process.



Clear appearance with a slight salmon colour.



Good intensity and aromas of wild berries with hints of spice and flowers.



Balanced flavour of a young wine, spicy and toasty notes, floral and fruity finish with a slight acidity.



Alcohol content: 12,5% Vol. - Total acidity: 5,80 g/l - pH: 3,20
Total SO₂: <140 mg/l - Contains sulfites



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



Adega de Borba Rose Premium 0,75 L 5602154603424
Adega de Borba Rose Premium Cases of 6 x 0,75 L 65602154603426



ADEGA DE BORBA
Established 1955

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%).