



CONVENTO DA VILA

COLHEITA SELECIONADA WHITE 2017



Borba
Alentejo
Portugal



Regional
Alentejano



Chalky-clay and
schist



Óscar
Gato



- Arinto
- Roupeiro
- Antão Vaz
- Alvarinho



- Salads
- Pizzas
- Seafood and fish
- White grilled meat



Best served at
10-12°C



Best consumed
after bottling or
stored up to 3
years



After the selection of the grapes in certified vines for the production of DOC Alentejo wines in the sub-region of Borba, the grapes follow a rigorous control in the evolution of maturation until the harvest period. Immediately after the grapes arrive in the winery they were destemmed and crushed, after which the maceration process followed for 12 hours. The fermentation was performed in stainless steel vats at a controlled temperature of 18°C, then the cold stabilisation and the filtration. The wine was bottled in the winter so as to maintain its fruity and young flavours.



Clear appearance, citrine colour.



Good, intense aroma suggesting tropical and citrus fruits.



Ripe fruit flavour, persistent and lingering.



Alcohol Content: 13,5% Vol. - Total Acidity: 5,70 g/L - pH: 3.20
Total SO₂: <140 mg/L - Contains sulfites



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



Convento da Vila Colheita Seleccionada White
Convento da Vila Colheita Seleccionada White
Cases of 6 x 0,75 L

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Established 1955

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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%).