



# MONTES CLAROS

WHITE 2020



Borba  
Alentejo  
Portugal



D.O.C. Alentejo



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 similar to ripened lemon.



Presence of the intense aroma from the grape variety, notes of yellow fruits with a good level of acidity and tropical fruits.



Balanced flavour with a nice sensation of freshness and youth, citrus fruits lingering with elegance in the aftertaste.



Alcohol Content: 13,5% Vol. - Total Acidity: 6,00 g/L - pH: 3.20  
Total SO<sub>2</sub>: <140 mg/L - Contains sulfites



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



Montes Claros White 0,75 L	5602154801493
Montes Claros White Cases of 6 x 0,75 L	65602154801495
Montes Claros White 0,375 L	5602154801196
Montes Claros White Cx de 12 x 0,375 L	75602154801195



ADEGA  
DE BORBA  
Established 1953

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%).

Version/Edition 01 - Date: 15/03/2021