

MONTES CLAROS

RESERVA WHITE 2020



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay and
schist



Óscar
Gato



- Roupeiro
- Antão Vaz
- Arinto
- Verdelho



4 months
ageing in oak



- Fish dishes
- Cooked seafood
- Grilled meat



Best served at
12-14°C



Best consumed
after bottling or
stored up to 3-4
years



The grapes come from carefully selected vines which follow a rigorous control of the maturation before the harvesting. In the winery, the grapes follow a total destemming process and slight pre-fermentative maceration and a clarification during 18 to 24 hours. The alcoholic fermentation is performed at 15°C, after which a partial ageing in French oak barrels with batonnage sur lies is performed. The grapes were monitored separately during the ageing process and the final batch was composed with the best wines evaluated during spring. The final touch is obtained by storing the bottles in the cellar for 3 months. This wine is stabilised naturally in order to preserve all its harmony and varietal characteristics. For this reason it may create a deposit in the bottle, although that does not affect in any way its quality.



Clear appearance, greenish-golden colour.



Intense and complex aroma, elegant character suggested by the notes of tropical fruits, pineapple and vanilla with a subtle presence of French oak.



Structured, balanced and harmonious in the mouth; soft and refreshing flavour strengthened by its acidity and persistent flavour of tropical fruits in the long finish.



Alcohol Content: 13.5% Vol. - Total Acidity: 5,80 g/L - pH: 3.20
Total SO₂: <160 mg/L - Contains sulfites



Cases of 6 bottles x 0,75 L / 85 cases per pallet.



Montes Claros Reserva White 0,75 L 5602154661486
Montes Claros Reserva White Cases of 6 x 0,75 L 65602154661488



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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%).

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