

MONTES CLAROS

RESERVA RED 2019



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay and
schist



Óscar
Gato



- Aragonéz
- Touriga Nacional
- Cabernet Sauvignon
- Syrah



12 Months
ageing in oak



- Meat dishes
- Semi-soft cheeses



Best served at
16-18°C



Best consumed
after bottling or
stored up to
5-6 years



The grapes come from vines previously selected, generally around 30 years-old, and follow a very strict maturation process in order to determine the perfect time for the harvesting. In the winery the grapes arrived in perfect conditions and were partially destemmed, process after which the crushing and the fermentation in a prolonged maceration - 10 to 12 days - followed in order to extract the best aromas and all the complexity of the fruits. The malolactic fermentation was then performed, part of it in stainless steel deposits, the other part in wood barrels. In order to gain more complexity and structure the final batch aged for 12 months in 2nd and 3rd years French and American oak barrels and 6 months in the bottle.



Deep grenade colour.



Rich aroma with notes of jam, jelly and cocoa.



Soft full-bodied and complex flavour with notes of black fruits and robust persistent tannins with a long finish.



Alcohol Content: 14% Vol. - Total Acidity: 5,90 g/L - pH: 3.50
Total SO₂: <120 mg/L - Contains sulfites



Cases of 6 bottles x 0,75 L / 85 cases per pallet.
Cases of 1 bottle 5L



Montes Claros Reserva Red 0,75 L
Montes Claros Reserva Red Cases of 6 x 0,75 L
Montes Claros Reserva Red Case of 1 x 5 L

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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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