



# Adega de BORBA PREMIUM WHITE 2020



Borba  
Alentejo  
Portugal



D.O.C. Alentejo



Chalky-clay and  
schist



Óscar  
Gato



- Arinto  
- Antão Vaz  
- Verdelho  
- Alvarinho



- Salads  
- Seafood  
- Fish  
- Aperitif



Best served at  
8-10°C



This wine should  
be consumed  
while young, but it  
can be stored for  
four years



Grapes produced in certified vineyards through an integrated production system and approved for DOC Alentejo wines, subregion of Borba. The grapes were manually harvested in the morning, allowing the fruit to present a good temperature as it arrived in the winery, which makes the quality control easier for the must and the wine.

In the winery, after the de-stemming and the crushing of the grapes, the must is exhausted and pressed, guaranteeing its qualitative and varied characteristics. The tear-must (the must which flows without pressing) clarifies for 18 to 24 hours and ferments at a constant temperature of 18 °C for 14 days. After this period, the wine stabilises through physical processes and is bottled after the winter.



Citrus colour.



The aroma is young and intense with notes of citrus fruits and orange blossom.



The flavour is fresh and unctuous, with a nice harmony among the acidity of the green apple, the minerality and the persistent tropical fruits.



Alcohol content: 13% Vol. - Total acidity: 6,00 g/l - pH: 3,15  
Total SO<sub>2</sub>: <140 mg/l - Contains sulfites



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



Adega de Borba White Premium 0,75 L 5602154601437  
Adega de Borba White Premium Cases of 6 x 0,75 L 65602154601439



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%).

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