

# Adega de BORBA

## Garrafeira

RED 2011



Borba Alentejo Portugal



D.O.C. Alentejo



Chalky-clay and schist



Óscar Gato



- Trincadeira  
- Aragonez  
- Alicante Bouschet



12 Months ageing in oak



- Roasted lamb  
- Lamb stew  
- Game from fur-bearing animals



Best served at 16-17°C



Best consumed after bottling or stored up to 10 years



The 2011 vintage has revealed exceptional characteristics to create this Adega de Borba Garrafeira. It was produced from grapes cultivated in the oldest vineyards of the region, which have a foundation composed by schist soils, with a meticulous control of productivity of the grape and accompanying of the maturation stage of each grape and specific plot. After they arrived in the winery, the grapes were slightly crushed with total destemming, process after which the alcoholic fermentation followed. It was performed in stainless steel vats with moderate mechanical stepping. Maceration was performed for 10 days under a controlled temperature of 24 °C. The wine aged for 12 months in French and American oak casks, after which a slight filtration occurred. It then aged for 30 months in bottle in the cellar.



Deep grenade colour.



Good aromatic intensity with aromas of black ripe fruits, cocoa and roasted nuts.



Soft flavour with tannins of raisins and wild berries, full-bodied and fresh, long finish.



Alcohol Content: 14,5%Vol - Total Acidity: 5,80 g/L - pH: 3,50  
Total SO<sub>2</sub>: <120 mg/L - Contains sulfites



Wooden box 3 bottles x 0,75L



Adega de Borba Garrafeira Red 0,75 L

5602154002838

Adega de Borba Garrafeira Red Cases 6 x 0,75 L

65602154002830



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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