

# Adega de BORBA

## Licoroso

*Premium*

RED



Borba Alentejo Portugal



D.O.C. Alentejo



Schist



Óscar Gato



- Aragonéz  
- Touriga Nacional



- Accompany desserts  
- Digestive



Best served at  
16°C



- Consumed immediately after bottling or stored for many years



Liqueur wine made from the Aragonéz and Touriga Nacional grape varieties. Selection of grapes in pre-defined vines in shale soils with optimum maturation. Winemaking vinified in stainless steel wine press, with must/wine sangria in the best qualitative phase of colour extraction and aromatic and taste tannins. Wine spirit specially selected for this purpose was added to the must/wine in a balanced volume of alcohol. The wine was left to stand for 3 years in French oak barrels and for another 2 years in exotic wooden casks, giving rise to a product of excellent quality. In order to qualitatively harmonise its organoleptic characteristics, this DOC Alentejo Liqueur Wine, with a mature age of 5 years after bottling, spent more than one year in a cellar.



Ruby coloured with purple gleams.



Intense, rich and complex aroma of ripe red fruit.



Soft balanced and fresh flavour with notes of jam and red fruits, elegant and persist for a long time with strong but very soft tannins.



Alcohol content: 21% Vol. - Total Acidity: 3.70 g/L - pH: 3.80 - Contains sulfites



Cases of 6 bottles x 0,75L



Adega de Borba Vinho  
Licoroso Premium 0,75 L

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Adega de Borba Vinho  
Licoroso Premium Cases of 6 x 0,75 L

65602154952401



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%).

Version/Edition 01 - Date: 22/05/2020