



BRADO RED 2019



Borba
Alentejo
Portugal



Regional
Alentejano



Chalky-clay and
schist



Óscar
Gato



- Trincadeira
- Aragonez
- Touriga Franca



- Meat
or cheese



Best served at
16-18°C



Best consumed
after bottling or
stored for 2-3
years



The harvest period occurs in the beginning of September. The grapes are destemmed and crushed. The alcoholic fermentation then takes place at a controlled temperature of 25°C. During this period the maceration occurs for 7 days by using the pumping method so as to optimise the extraction of colour, aromas and flavours. The next phase is the malolactic fermentation which is a very important step that allows the wine to become softer and smoother. After the period during which the wine stabilises by using physical processes in stainless steel vats, the wine is filtered and bottled in the following spring.



Clear aspect, garnet colour.



Fruity aroma of wild berries and red fruits.



Smooth and balanced flavour with a persistent and very pleasant fruitiness.



Alcohol Content: 13,5% Vol. - Total Acidity: 5,50 g/L - pH: 3,50
Total SO₂: <100 mg/L - Contains sulfites



Cases of 6 bottles x 0,75 L / 130 cases per pallet.



Brado Red 0,75 L
Brado Red Cases of 6 x 0,75 L

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65602154642487



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DE BORBA
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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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