



# CONVENTO DA VILA

COLHEITA SELECIONADA

RED 2017



Borba  
Alentejo  
Portugal



Regional  
Alentejano



Chalky-clay and  
schist



Óscar  
Gato



- Aragonéz  
- Syrah  
- Touriga Nacional



- Fat fish  
- Red grilled meats  
- Soft cheeses



Best served at  
15-17°C



Best consumed  
after bottling  
or stored up to  
3-4 years



The grapes come from certified vines for the production of DOC Alentejo wines in the sub-region of Borba. A rigorous maturation control was performed as the grapes arrived in the winery. They were then destemmed and crushed, after which the alcoholic fermentation and the maceration – 6 to 10 days at a controlled temperature of 25°C to 28°C – took place. When the malolactic fermentation ended the wine aged for 12 months in stainless steel deposits and for another 3 months in French and American oak barrels so as to preserve its main characteristics before being bottled.



Grenade colour with violet nuances.



Intense aroma of ripened red fruits.



In the mouth the flavour is smooth, with fruity tannins and spices and a long and persistent finish.



Alcohol Content: 13,5% Vol. - Total Acidity: 5,40 g/L - pH: 3.60  
Total SO<sub>2</sub>: <100 mg/L - Contains sulfites



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



Convento da Vila Colheita Seleccionada Red  
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Cases of 6 x 0,75 L

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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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