

# ADEGA DE BORBA

## *Vinho Licoroso* WHITE



Borba  
Alentejo  
Portugal



VLQPRD  
D.O.C. Alentejo



Chalky-clay and  
schist



Óscar  
Gato



- Roupeiro



- Aperitif  
- Accompany desserts



Best served  
at room  
temperature



- Consumed  
immediately  
after bottling  
or stored for  
many years



This liqueur wine is produced only from the variety "Roupeiro", the white most important variety in Alentejo region.

After a selection of the best well-matured grapes directly in the vineyards, in the Adega they are carefully crushed, then separated from the must. We add a special high-qualitative brandy to the must to stop fermentation, thus creating a sweeter wine in the mouth.

To improve its exceptional characteristics, then the liqueur wine ages for 6 to 8 months in French oaken casks.



Amber colour.



Intense, elegant and fruity aroma, with a particular presence of peach and apricot.



Sweet, velvety flavour with a long finish in the mouth of compote.



Alcohol Content: 18,0%Vol. - Contains sulfites



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



Adega Coop. Borba White Liqueur

Wine 0,75 L

5602154951488

Adega Coop. Borba White Liqueur Wine

Cases of 6 x 0,75 L

65602154951480



**ADEGA  
DE BORBA**  
Established 1955

[www.adegaborba.pt](http://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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