

MONTES CLAROS

GARRAFEIRA 2014



Borba
Alentejo
Portugal



D.O.C. Alentejo



Schist



Óscar
Gato



- Trincadeira
- Aragonez
- Syrah
- Touriga Nacional



12 Months
ageing in oak



- Veal
- Lamb
- Game
- Traditional pastry



Best served at
16-17°C



Best consumed
after bottling
or stored up to
10 years



Montes Claros “Garrafeira” was produced from a previous selection of old vines planted in schist soils with a rigorous control of the productivity of the grape and monitoring of the maturation of each variety and specific plot. This process involved an extreme care in the production of grapes with extreme quality. After the grapes arrived in the winery they were smoothly crushed with total destemming after which the alcoholic fermentation in stainless steel lagares (wine presses) took place by using a moderate mechanical pressing. The vinification process was concluded with 10-day maceration under a controlled temperature of 24°C. The malolactic fermentation occurred in 1st use French, American and chestnut oak barrels with a 12-month ageing in the same barrels. After a slight filtration the wine was bottled and aged for 30 months in the bottle.



Clear appearance, deep grenade colour.



Good aromatic intensity with notes of red fruits in jam, coffee, chocolate and spices.



Soft flavour, fruity freshness and excellent structure, slight astringency with spices and toast flavours, soft but full-bodied tannins of wild fruit; the finish is persistent, balanced and elegant.



Alcohol Content: 14,5% Vol. - Total Acidity: 5,90 g/L - pH: 3.55
Total SO₂: <120 mg/L - Contains sulfites



Wooden box of 3 bottles x 0,75 L



Montes Claros Garrafeira Red 0,75 L 5602154802469
Montes Claros Garrafeira Red Cases 6 x 0,75 L 65602154802461



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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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