



SENSES

ALICANTE BOUSCHET 2017



Borba Alentejo Portugal



Regional Alentejano



Chalky-clay and schist



Óscar Gato



- 100% Alicante Bouschet



9 months ageing in oak



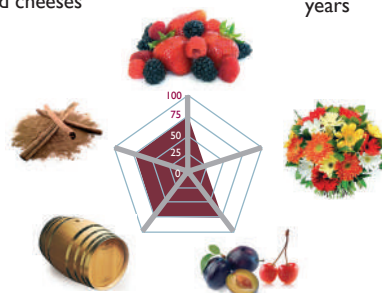
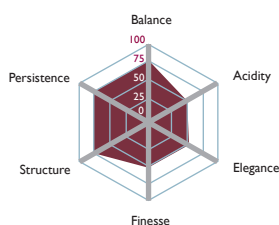
Red meats
Traditional sausages
Strongly scented and flavoured cheeses



Best served at 16-17°C



Best consumed after bottling or stored for 6 years



A variety that has been highly adapted, over tens of years, to the soil and weather conditions in the Borba region, and therefore included in most of the vine populations in the vineyards of the Adega's members. One of the main blending varieties in the red wines produced by Adega de Borba, it provides important sensory characteristics – balance and structure. The grapes have been selected with strict monitoring of ripening. At the winery, after being manually harvested and carefully transported, the stalks were removed from the grapes and they were fermented in stainless steel presses, with complete maceration, at a controlled temperature of 25°C, followed by malolactic fermentation in stainless steel vats. To achieve greater complexity and a balanced structure, the wine was aged for 9 months in new French oak barrels and around 4 months in the bottle.



A wine with an intense garnet colour.



Full aroma of very ripe forest fruits and a menthol freshness.



Smooth in flavour, it has volume and a fruity structure with jammy black fruits and firm, toasted tannins that promise longevity for the coming years.



Alcohol Content: 14% Vol. - Total Acidity: 5,40 g/L - pH: 3.65
Total SO₂: < 100 mg/L - Contains sulfites



Cases of 6 bottles x 0,75 L / 125 cases per pallet.



Senses Alicante Bouschet 0,75L
Senses Alicante Bouschet Cases de 6 x 0,75 L

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ADEGA DE BORBA
Established 1955

www.adegaborba.pt

Boas Práticas de Transporte e Armazenagem

Para evitar alterações precoces nas características organoléticas e físico-químicas de um vinho, este deverá ser transportado e armazenado em boas condições ambientais, nomeadamente de temperatura (10 - 18°C) e de humidade relativa (50 - 80%).

Versão/Edição 01 - Data: 27/09/2019