

CASTELO — D — BORBA *Reserva* WHITE 2020



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay
and schist



Óscar
Gato



- Antão Vaz
- Arinto
- Roupeiro
- Viognier



4 months
ageing in oak



- Fish dishes
- Cooked seafood
- Grilled meat



Best served at
12-14°C



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



Grapes from selected vineyards for a Reserve wine. The ripening of the grapes is monitored very carefully to find the optimal moment for manual harvesting. At the Adega site, there is total destemming and clarification at a low temperature for 18-24 hours. Alcoholic fermentation at 15°C then begins, followed by slight, partial ageing in French and American oak barrels with batonnage sur lies. The varieties were monitored separately during ageing and the final blend was then created and refined.



Golden, greenish colour.



Intense, fruity aroma, with an elegant character, suggesting notes of tropical fruit and light notes of vanilla.



A wine with structure, harmonious and balanced in flavour, refreshing thanks to its acidity and providing a citrus and tropical fruit finish.



Alcohol Content: 13,5% Vol. - Total Acidity: 5,80 g/L - pH: 3.20
Total SO₂: <160 mg/L - Contains sulfites



Cases of 6 bottles x 0,75 L / 85 cases per pallet.



Castelo de Borba Reserva White 0,75 L 5602154681484
Castelo de Borba Reserva White Cases of 6 x 0,75 L 65602154681486



ADEGA
DE BORBA
Established 1955

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%).

Consumption of Wine in Moderation



Version/Edition 01 - Date: 03/12/2021