

MONTES CLAROS

RED 2020



Borba
Alentejo
Portugal



D.O.C. Alentejo



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 and spices.



Soft and balanced flavour, soft fruity and spicy tannins.



Alcohol Content: 14% Vol. - Total Acidity: 5,40 g/L - pH: 3.60
Total SO₂: <100 mg/L - Contains sulfites



Cases of 6 bottles x 0,75 L / 130 cases per pallet.
Cases of 12 bottles x 0,375 L / 126 cases per pallet.



Montes Claros Red 0,75 L	5602154802483
Montes Claros Red Cases of 6 x 0,75 L	65602154802485
Montes Claros Tinto 0,375 L	5602154802186
Montes Claros Tinto Cases of 12 x 0,375 L	75602154802185



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



WINEinMODERATION.com
Art de Viver

Version/Edition 02 - Date: 12/04/2022