

barbano

RED 2018



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay
and schist



Oscar
Gato



- Aragonez
- Cabernet Sauvignon



3 Months
ageing in oak



- Fish
- Red meat
- Cheese



Best served
at 18-20°C



Can be served
young, or until
3-4 years



This wine was issued of grapes, which were previously selected directly from our best vineyards to have a rigorous control of their maturation during several months to select finally the best ones in their best maturation point. At their arrival at the Adega, the grapes were immediately crushed. Then, during the first 6 to 10 days of the alcoholic fermentation, this must was left in prolonged contact with the skins. The fermentation process occurred under a controlled temperature of 25°C to 28°C. After the second step of the fermentation, called malolactic fermentation, we selected and composed the final blend, which matured for 12 months in stainless steel vats, and then more 3 months in wooden casks to gain more structure and complexity before bottling.



Ruby-coloured with purple gleams.



Intense aroma of well-matured red fruit with notes of slight spices.



Smooth, round and persistent flavour with a well-balanced astringency/acidity, fine, fruity and spicy tannins. A young wine but full of character.



Alcohol: 13.5%Vol - Total Acidity: 5.40 g/l - PH: 3.55
Total SO2: < 120 mg/l - Contains sulfites



Bag-in-box 3L / 50 Bag-in-Box per pallet



Borbano Red Bag-in-box 3L

5602154612778

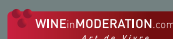


www.adegaborba.pt

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 02 - Date: 09/12/2021