



ACB

Red Reserve Liqueur 2013



Borba
Alentejo
Portugal



D.O.C. Alentejo



Schist



Óscar
Gato



Traditional red
grape varieties



- Accompany
desserts
- Digestive



Best served
at 16°C



Best consumed
after bottling
or stored



This liqueur wine was produced exclusively from traditional red grape varieties of the Borba region. The grapes are selected, in predefined vineyards on schist soils, at optimal ripeness. The wine pulp was vinified using stainless steel vats, with bleeding of the must/wine at the best qualitative phase of extraction of colour and aromatic-flavour tannins. Wine spirit, especially chosen for the effect and of a balanced alcohol content, was added to the must/wine. To further improve its organoleptic properties, this liqueur wine rested for 8 years in used French oak barrels.



Garnet color with red nuance.



Floral aroma of medicinal plants, jam and nuts.



With a bittersweet taste of caramelized fruit, raisins and almonds, with a honeyed aftertaste.



Alcohol content: 19% Vol - Total acidity: 4,50 g/L - pH: 3,85
Contains sulfites



Case of 1 bottle x 0,50L



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5602154422254



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 Vivre

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