

# ADEGA COOP. BORBA

BRANDY



Borba  
Alentejo  
Portugal



Pomace  
Brandy



Chalky-clay  
and schist



Óscar  
Gato



- Digestif after  
a good meal



Best served a  
18-20°C



- Consumed  
immediately  
or stored for  
3 years



The Adega Coop. Borba mostly recognised for its wines, but it also has a long tradition in the production of brandies. This pomace brandy is made from the pressed grape pulp and stems that remain after the grapes are crushed and pressed to extract most of the juice for wine production. Then, after fermentation, the resulting pomace is distilled (separation of the alcoholic and non-alcoholic liquids through differences in their boiling points) under a rigorous control of the temperatures and duration to guarantee the typical and regional characteristics of this brandy.



Transparent.



Intense, nice and slightly fruity aroma.



Smooth and velvety flavour.



Alcohol Content: 40,0% Vol.



Cases of 6 bottles x 0,70 L  
Cases of 6 bottles x 1 L



Brandy 0,70 L  
Brandy Cases of 6 x 0,70 L  
Brandy 1 L  
Brandy Cases of 6 x 1 L

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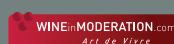
ADEGA  
DE BORBA  
Established 1955

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



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