



ACB AGUARDENTE VÍNICA RESERVA



Borba Alentejo Portugal





Schist



Óscar Gato



- Digestive in the end of an excellent meal,



Best served at 18°C



 Consumed immediately after bottling or stored for many years



As well as being known for producing Alentejo wines, Adega de Borba has always had a great tradition of producing high-quality aguardente spirits using and selecting wines and fermented wine masses in the Borba region. ACB is an aguardente obtained by distilling white wine, mostly of the Roupeiro variety, produced from the 2015 harvest.



Golden colour.



Young aroma with citrus fruit, raisin, slight honey.



Fresh flavour, young in the acidity, with citrus fruit, sweet mango, dried white damson, excellent unctuous finish.



Alcohol Contend: 41,5%Vol.



Case of I bottles x 500 ml



ACB Brandy Wine Old Reserva 0,5 L

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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







