

CASTELO — D — BORBA ANTÃO VAZ 2024



Borba
Alentejo
Portugal



D.O.C. Alentejo



Chalky-clay and
schist



Óscar
Gato



- Antão Vaz



- Various starters
- Pasta dishes
- Fish
- Seafood



Best served at
8-10°C



Best consumed
after bottling or
stored up to 3
years



After the selection of the grapes in certified vines for the production of DOC Alentejo wines in the sub-region of Borba, the grapes follow a rigorous control in the evolution of maturation until the harvest period. Immediately after the grapes arrive in the winery they were destemmed and crushed, after which the maceration process followed for 12 hours. The fermentation was performed in stainless steel vats at a controlled temperature of 18°C, then the cold stabilisation and the filtration. The wine was bottled in the winter so as to maintain its fruity and young flavours.



Does not contain ingredients of animal origin. Suitable for vegans.



Citrine colour similar to ripened lemon.



The tropical fruit aroma has slightly spicy floral notes.



The refreshing acidic taste persists in flavours of mature yellow citrus fruits.



Alcohol Content: 12,5% Vol. - Total Acidity: 6,00 g/L - pH: 3.20
Total SO₂: <140 mg/L - Contains sulfites



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



Castelo de Borba Antão Vaz 0,75L

5602154681477

Castelo de Borba Antão Vaz Cx de 6 x 0,75L

65602154321481



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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