



Galitos RED 2022



Borba
Alentejo
Portugal



Regional
Alentejano



Chalky-clay and
schist



Óscar
Gato



- Castelão
- Trincadeira
- Aragonez



- Fried pork meat
- Grilled sardines



Best served at
16-18°C



Best consumed
after bottling or
stored for 2-3
years



This wine was produced from selected grapes planted in the vast chalky-clay and schist plains in Borba. When they arrive to the winery the grapes are destemmed and crushed. The alcoholic fermentation then takes place at a controlled temperature of 25°C. During this period the maceration occurs for 7 days by using the pumping method so as to optimise the extraction of colour, aromas and flavours. The next phase is the malolactic fermentation which is a very important step that allows the wine to become softer and smoother. After the period during which the wine stabilises in stainless steel vats by using physical processes, the wine is filtered before being bottled in the following spring.



Clear and vivid appearance with a well-defined ruby colour.



Young aromas of wild fruit, typical of the Aragonez grape.



Fruity flavour with pleasant notes of strawberry, typical from the Castelão grape combined with a nice freshness offered by the Trincadeira variety.



Alcohol Content: 13,5% Vol. - Total Acidity: 5,30 g/L - pH: 3.60
Total SO₂: <120 mg/L - Contains sulfites



Cases of 6 bottles x 0,75 L / 130 cases per pallet.
Cases of 6 bottles x 1 L / 95 cases per pallet.
Bag-in-Box 3 L / 60 Bag-in-Box per pallet.
Bag-in-Box 5 L / 32 Bag-in-Box per pallet.
Bag-in-Box 10 L / 72 Bag-in-Box per pallet.



Galitos Red 0,75 L
Galitos Red Cases of 6 x 0,75 L
Galitos Red 1 L
Galitos Red Cases of 6 x 1 L
Galitos Red Bag-in-Box 3 L
Galitos Red Bag-in-Box 5 L
Galitos Tinto Bag-in-box 10 L

5602154152441
65602154152443
5602154152595
65602154152597
5602154152786
5602154152885
5602154152984



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

Version/Edition 01 - Date: 11/09/2024