

HAVENDO TEMPO RED WINE 2021



Borba
Alentejo
Portugal



D.O.C. Alentejo



Schist



Óscar
Gato



Alicante Bouschet
Trincadeira
Alfrocheiro



18 Months ageing
in barrels and
casks



Dishes made with
lamb, goat and
game



Best served
at 16-17°C



Best consumed
after bottling or
stored up to 10
years



Havendo Tempo embodies the life philosophy of the people of Alentejo, who grow up knowing how to appreciate moments without rushing, so that they can savor them and create memories of them. It shows the care, patience and attention to detail and the small pleasures of life. With the same calm and dedication that they apply in their daily lives, this wine reflects all the time invested in each moment, in each bottle stored, because excellence can only be achieved with time and patience. From Alentejo, we discover the richness and wisdom that time gives us. In Alentejo, we learn that the best things in life are enjoyed slowly, in good company. And this is the Alentejo that we want to reveal.

This wine was made from the region's traditional grape varieties, predominantly Alicante Bouschet, Trincadeira and Alfrocheiro, from some of the oldest vineyards in Borba. It was aged for 18 months in French and American oak barrels, partly in French oak casks, and aged in the bottle in a dark cellar.



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



Garnet-coloured.



Aroma of black fruit jam, spice, aromatic herbs and pepper.



Velvety flavor, with fruity tannins, finesse, balanced freshness, structure with longevity, elegance.



Alcohol Content: 14,5%Vol - Total Acidity: 5,80 g/L - pH: 3,50
Total SO₂: <120 mg/L - Contains sulfites



Cases of 3 bottles x 0,75 L
Cases of 2 bottles x 1,5 L
Cases of 1 bottle x 3L



Havendo Tempo Red 0,75L
Havendo Tempo Red Cx 3 x 0,75L
Havendo Tempo Red 1,5L
Havendo Tempo Red Cx 2 x 1,5L
Havendo Tempo Red Cx 1 x 3L

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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



WINEinMODERATION.com
Art de Vivre

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