



BORBA

GRANDE RESERVA GOLD RED 2013



Borba Alentejo Portugal



D.O.C. Alentejo



Schist



Óscar Gato



- Trincadeira
- Alicante Bouschet



- 18 months aged in oak barrels



- Black pork
- Alentejo veal and game
- Desserts



Best served at 15-17 °C



Consumed preferably after bottling, but it can also age for another 15 years.



The excellent quality of grapes of this harvest allowed Adega de Borba to produce – for the third time – a limited edition of the wine “Rótulo de Cortiça” with the designation Grande Reserva. This wine was produced from from two of the most emblematic and important varieties - Trincadeira and Alicante Bouschet - cultivated in schist soils in the oldest vineyards of the Borba region.

The harvest was performed manually and the grapes were destemmed and fermented at controlled temperatures in stainless steel wine mills (largares). Malolactic fermentation in new French oak barrels at controlled temperatures. The ageing was performed for 18 months in new tanks for the wine-wood integration. After a slight filtration the wine was bottled and stored for 12 months in the cellar.



Grenade colour with red nuances.



Good aromatic intensity with notes of forest fruits, chocolate, tobacco and toast.



Soft and fresh flavour; strong tannins of black fruits and spices. Silky, elegant and prolonged aftertaste.



Alcohol content: 14,5 % Vol. - Total Acidity: 5,80 g/L - pH: 3.50
Total SO₂: < 140 mg/L - Contains sulfites



Wooden box 3 bottles x 0,75 L
Cases of 4 bottles x 1,5 L



Adega de Borba Grande Reserva Red 0,75L	5602154002470
Adega de Borba Grande Reserva Red cases of 3 x 0,75L	35602154002471
Adega de Borba Grande Reserva Red 1,5L	5602154002616
Adega de Borba Grande Reserva Red cases of 4 x 1,5L	45602154002614



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%).

Version/Edition 01 - Date: 30/06/2020