



ADEGA  
DE BORBA  
*Established 1955*

# 2024 Quintas de Borba White

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Alcohol label %: 12.5 | pH: 3.18 | Acidity (TA): 5.7 | Drink starting in: 2025 |  
ending in: 2029

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## Growing Conditions

In the vineyard, the grapes are produced exclusively in vineyards located in Properties of Associates, in sub-region of Borba, which are audited and certified in an integrated production system and approved for the Alentejo wine sustainability plan.

Chalky-clay and schist soils.

## Harvest

Grapes harvested by hand with a cooler morning temperature, which improves control in the quality of the must and later in the fermentation of the wine.

## Winemaking

In the cellar, after destemming and crushing the grapes, the must is deplated and soft pressed, safeguarding the quality and characteristics of the must. The most clarifies for the 18 to 24 hours and then ferments at a temperature between 16°C and 18°C over 14 days. The wine is subjected to bâtonnage of the fine lees for 3 months and will stabilize by physical processes in the months ensuing during the winter.

Total SO<sub>2</sub> < 140 mg/l  
Notes Contains Sulfites

## Appearance

Citrus colour.

## Nose

A young and intense aroma of citrus fruits and tropical fruits.

## Palate

Very fresh flavour, with unctuousnes and structure in which minerality and tropical fruits persist.

## Food Pairing



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Goes well with fish, seafood, sushi, pizzas and pastas.

