



2022 Adega de Borba Reserva Red

Alcohol label %: 14.0 | pH: 3.5 | Acidity (TA): 5.7 | Serving Temperature (°C): 16.0 | Drink starting in: 2024 | ending in: 2034



Growing Conditions

Rótulo de Cortiça – one of Adega de Borba's ex-libris – was produced from the most typical varieties in the Alentejo region, sub-region of Borba.

Originating from old vines, the grapes were strictly controlled during the maturation process and harvested in small quantities.

Chalky-clay and schist soils

Winemaking

After the grapes de-stemming and crushing, the alcoholic fermentation began. It was performed for about 10 to 15 days at a controlled temperature of 24°C in order to extract the greatest aromas and flavours of the grapes. To increase the polyphenolic complexity, the flavours of the tannins and the wine's structure, the wine remained in the vat for a post-fermentative maceration process. The malolactic fermentation was then performed in stainless steel vats. In order to increase the wine's organoleptic characteristics, it aged for 12 months in 3rd and 4th year French oak barrels and wooden barrels. Then wine then aged for another 6 months in the bottle stored in a cellar.

Total SO₂ < 120 mg/l

Notes Contains Sulfites

Aging

12 Months ageing in oak

Appearance

Clear aspect and ruby colour with red nuances.

Nose

The aroma is fine and elegant with notes of black fruits, jam and white chocolate.

Palate

The flavour is soft, with a slight astringency, and balanced. Tannins are fruity, soft and structured. Elegant finish.



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Food Pairing

Ideal to accompany red meats cooked in the oven, game or traditional desserts.

