



Denomination: Alentejo DOC

Origin: Borba, Alentejo

Year: 2020

Grape Variety: Alicante Bouschet (40%), Touriga Nacional (30%), Aragonez (20%), Syrah (10%)

Alcohol Content (%vol): 14

Residual Sugar (g/dm³): 2,1

Acidity Total (g/l): 5,7



Winemarkers: Fernando Machado and Henrique Lopes

Red wine with a real Alentejo character. Wine shaped by the heat of one of the regions with the most hours of sunshine in Europe. With selected grapes harvested overnight at the Herdade's vineyards and with a minimalist intervention during winemaking, this wine reflects the essence of the region.

Machine harvested grapes during the night to avoid high temperatures. Immediately destemmed grapes when inside the winery.

Tanning fermentation in stainless steel open vats.

Aged for 6 months in Portuguese and French oak.

Visual: Clear with a dark violet colour.

Aroma: Complex with red fruits and slightly toasted. Presents undertones of cocoa and plum and cherry jams.

Boca: Long and balanced, its structure allows good aging.

Bottle: Borg. La Ducasse 750 ml

EAN 5603238473919

Weight: 1,77 kg

Case: 6 bottles

Mesures: 300mmX253mmX170mm

EAN 1560323847916

Weight: 8,59 kg

Pallet: Europalette 70 cases

Measures: 120mmX80cmX134cm

Weight: 829 kg

Perfect to pair with food dishes based on meat, sausages and cheese. It is also very nice to taste it with small dishes of "Tapas" or just on its own.

It should be served at a temperature between 15°C and 18°C.

It should be stored horizontally in a dry and cool place.

Produced by:

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