



## Adega de BORBA

### ADEGA DE BORBA WINE SPIRIT - 30 YEARS

White wine from 1976



- **Region:** Borba – Alentejo – Portugal
- **Classification:** D.O.C Alentejo
- **Soil:** Clay-limestone and schist
- **Type:** Wine spirit
- **Grape varieties:** Roupeiro and Rabo de Ovelha

### Winemaking process:

Wine produced in the 70s through a traditional fermentation technique used in the region. Distillation performed in an alembic; process was lengthy, thorough and carefully selected.

### Tasting notes:

- Ambar golden colour, topaz-like
- Intense aroma with hints of yellow ripen fruits and spices
- Very smooth flavour, considerably soft and unctuous texture with notes of fruit jam combined in great harmony and elegance; slight acidity level in a long aftertaste of nuts.

### Serving:

- Drink at 16 - 18°C and consume it immediately after bottling or store for more ageing for “many” years. The ideal digestif to sip with coffee and dark chocolate.

**Analysis:** Alcohol content: 41.5 % vol.

### Packaging:

Case with 1 bottle x 0,70 L

### Bar Code:

Adega de Borba Wine Spirit - 30 Years 0,70L  
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