



Denomination: Alentejo DOC

Origyn: Borba, Alentejo

Year: 2017

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

Alcohol Content (%vol): 14

Residual Sugar (g/dm<sup>3</sup>): 2,1

Total Acidity (g/l): 5,7

Winemakers: Fernando Machado and Henrique Lopes

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 4 months in Portuguese and French oak.

Visual: Concentrated dark ruby color.

Aroma: Aromatic intensity of spices and fruits good harmony.

Flavour: Nice complexity and fully blended and soft tannins.  
Elegant and long finish.

Bottle: Bordalesa Prestigio 750 ml

EAN 5603238473834

Weight: 1,21 kg

Case: 6 garrafas EAN 15603238473831

Measures: 220mmX150mmX340mm

Weight: 7,26 kg

Pallet: Europalette 100 cases

Measures: 120mmX80cmX151cm

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 by it  
self.

It should be served at a temperature between 16°C and 18°C.

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

Produzido por:

Herdade Penedo Gordo

7150-308 Orada - Borba

Tel. + 351 224 157 810 - 224 157 811

info@quintadasarcas.com

www.penedogordo.com