

# JOÃO PORTUGAL RAMOS WINES

## MARQUÊS DE BORBA RESERVA 2019

One of the most emblematic brands of João Portugal Ramos, Marquês de Borba combines the tradition of the Alentejo region with an excellent quality, present since the first vintage in 1997. The brand's name comes from the happy coincidence of João Portugal Ramos' vineyards and winery being located in the Borba Region, and also of one of his uncles having the noble title Marquês de Borba, a title created in 1811.

Present all over the world, the Marquês de Borba brand is today a symbol of the Alentejo region.

### Denomination

DOC Alentejo

### Viticultural Year

Despite the extremely hot days during summer, Estremoz also benefited from cold nights, a thermal amplitude that contributed to the synthesis of the polyphenols. The spring of 2018 and winter of 2019 were also dry seasons, causing a decline in the fertility of the vineyards. This lower production resulted in grapes of excellent quality and concentration. The dry spring and summer of 2019 also contributed to perfect maturation and excellent grapes.

### Grape Varieties

Trincadeira, Aragonez, Alicante Bouschet, Cabernet Sauvignon

### Harvest

The grapes are handpicked to small cases in order to preserve the fruit's quality.

### Vinification

The bunches are de-stemmed and pass by a sorting table for an optimum selection of the berries. Grapes are foot trodden in traditional shallow open marble troughs, known as lagares.

### Ageing

In small French new oak barrels for a period of 18 months.

### Tasting notes

Deep in colour. Excellent concentration of aromas. Notes of jammy red fruits and spices. Potent and elegant. Solid, vigorous, with compact and well-integrated tannins. Long and distinct finish. A wine for ageing.



### Vines Age

34 and 23 years

### Altitude

350-380 metres

### Solar Exposure

All solar exposures

### Soil

Schist

### Vineyard Trellis System

Bilateral cord

### Bottling

September 2021

### Alcohol

14,5%

### Analytical Data

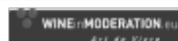
Total Acidity: 6.1 gr/L

pH: 3,34

Residual Sugar: < 4 gr/L

### Best Served

15-18° C



BE RESPONSIBLE. DRINK IN MODERATION.