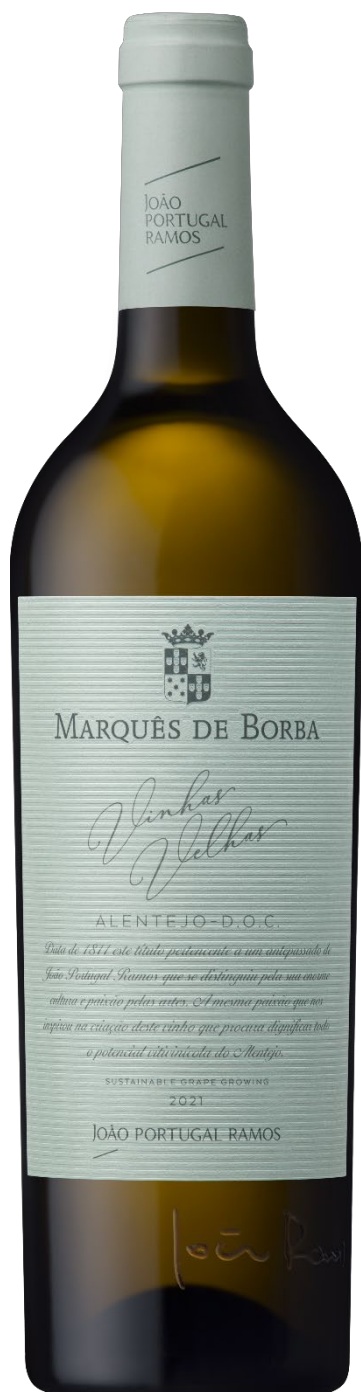


MARQUÊS DE BORBA VINHAS VELHAS WHITE 2021



Denomination	DOC Alentejo
Type	White
Grape Varieties	Arinto, Roupeiro, Antão Vaz, Alvarinho
Region	Alentejo
Soil	Limestone and schist
Harvest	Grapes are hand-picked to small cases in the early morning in order to preserve its freshness
Vinification	The grapes are cooled down in a cold chamber prior to vinification. Fermentation starts in stainless steel tanks with temperature control, after one third of the alcoholic fermentation the must is racked to new and old barrels where it finishes fermentation process.
Ageing	8 months in French and Hungarian oak barrels
Alcohol	13,5 % vol.
Total Acidity	8 g/l
Residual Sugars	< 4 g/l
Tasting notes	Well defined color with slightly green tones. Citric aromas, exotic fruits and elegant spicy notes. Complex flavor showing a body perfectly combined with a mineral freshness of great elegance.