

GRAFT
WINE COMPANY

CONVENTO DA VILA BRANCO / ADEGA
COOPERATIVA DE BORBA / 2016 / ALENTEJO /
PORTUGAL

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

With hundreds of native grape varieties, Portugal's biodiversity is something to treasure. Adega de Borba was founded from the coming together of thirteen Alentejo winegrowers in 1955, to celebrate and promote the Alentejo region and its distinctive native grapes and styles. Their Convento da Vila wines are true to that tradition, made from obscure native grapes.



**ADEGA
DE BORBA**

VITICULTURE + VINIFICATION

Native grapes of Alentejo grown on chalky clay and schist soils. A blend of Roupeiro, Rabo de Ovelha and Fernão Pires. Grapes are harvested at the end of August and beginning of September. Controlled (18 celcius), short fermentation in stainless steel using selected yeasts. No malolactic is used to retain the freshness of the wine.

TASTING NOTE

Bright yellow colour with green shades, very aromatic with summer flowers and tropical fruit, which continues on the palate and on to a sensationally long finish for a wine of this price. Varieties: Siria / Rabo de Ovelha / Fernao Pires

FACTS + STATS

WINEMAKER	OSCAR GATO
VARIETIES	----
APPELLATION	ALENTEJO
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	- G/L
TOTAL ACIDITY	5.9 G/L
TOTAL SULPHUR	135 MG/L

