

GRAFT
WINE COMPANY

CONVENTO DA VILA BRANCO / ADEGA
COOPERATIVA DE BORBA / 2021 / ALENTEJO /
PORTUGAL

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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.

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, short fermentation in stainless steel tanks. No malolactic is used to retain the freshness of the wine. No oak influence.

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.

FACTS + STATS

WINEMAKER	OSCAR GATO
VARIETIES	33% RABO DE OVELHA, 33% FERNÃO PIRES, 33% MALVASIA BIANCA
APPELLATION	ALENTEJO
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	1 G/L
TOTAL ACIDITY	5.9 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	135 MG/L



**ADEGA
DE BORBA**



