

GRAFT
WINE COMPANY

CONVENTO DA VILA TINTO / ADEGA COOPERATIVA DE BORBA / 2020 / 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

Classic Portuguese grapes grown on chalky clay and schist soils. Grapes are harvested separately throughout September, according to their ripeness. Fermented in stainless steel using selected yeasts. Malolactic fermentation is used to soften the wine and present a full, rich, ripe style of red.

TASTING NOTE

Rich, intense red fruit flavours and spice, impeccably balanced and no rough edges. Herbaceous minty notes from the Trincadeira, Aragonez bringing ripe strawberry flavours, and fine tannins from Castelão. Really silky with good length.

FACTS + STATS

WINEMAKER	OSCAR GATO
VARIETIES	25% TRINCADEIRA, 25% ARAGONEZ, 25% CASTELÃO, 25% TOURIGA FRANCA
APPELLATION	ALENTEJO
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	0 G/L
TOTAL ACIDITY	5.5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	115 MG/L
CASE SIZE	6

