



PRODUCER PROFILE

Estate owned by: Gestvinus
Winemaker: João Portugal Ramos
Estate founded: 1724
Winery production: 2,500,000 Bottles
Region: VR Alentejo
Country: Portugal

Marquês de Borba Tinto 2015

WINE DESCRIPTION

Sourced from the schist and limestone soil of DOC Borba, this wine is a blend of Aragonêz, Alicante Bouschet, Syrah, Touriga Nacional, and Cabernet Sauvignon. It is fermented in stainless steel tanks and aged in French oak for four months.

TASTING NOTES

Deep red in color, this wine has excellent aromatic concentration with aromas of black fruit, cassis, and preserves. The tannins are smooth on the palate and give way to a lovely finish.

FOOD PAIRING

Suggested pairings include red meat, barbeque, and soft cheese.

VINEYARD & PRODUCTION INFO

Vineyard name:	Monte da Caldeira, Quinta de São Lázaro, Quinta da Viçosa, Serrado Pinheiro and Herdade das Romeiras
Vineyard size:	1,250 acres
Soil composition:	Silt and limestone clay
Training method:	Guyot Double-Guyot
Elevation:	990-1,320 feet
Vines/acre:	1,200-1,600
Yield/acre:	2.4-2.8 tons
Exposure:	Northern / Southern / Southwestern / Northwestern
Year vineyard planted:	1989; 1998-2003
Harvest time:	August-September
First vintage of this wine:	1998

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5-8 days
Fermentation temperature:	77 °F
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	300 L
Age of aging container:	Two-Three Years
Type of oak:	French
Length of aging before bottling:	4 months

