



J. PORTUGAL RAMOS

Spirit of Perfection



## MARQUÊS DE BORBA RESERVA RED

### Denomination

DOC Alentejo

### Type

Red wine

### Grape varieties

Trincadeira, Aragonês, Alicante Bouschet, Cabernet Sauvignon

### Region

Alentejo

### Soil

Schist

### Harvest

By hand to small cases of 15 kg

### Vinification

Part of the harvest is foot trodden in traditional shallow, open marble troughs, known as lagares. The remainder is fermented in stainless steel tanks, with temperature control, with a long post-fermentation maceration. Malolactic fermentation then takes place in the barrels.

### Ageing

12 months in small French oak barrels

### Alcohol

14% vol.

### Total acidity

5,7 g/l

### Residual sugar

< 4g/l

### Tasting notes

Deep in colour. Enormous concentration of aromas. Notes of jammy red fruits and spices. Potent and elegant. Solid, vigorous, with compact and well integrated tannis. Long and distinct finish. A wine for ageing.