

João Portugal Ramos

Marquês de Borba



WINE:	Marquês de Borba
TYPE:	White Wine
DENOMINATION:	Alentejo DOC
VINTAGE:	2006
GRAPE VARIETY:	Arinto, Rabo de Ovelha and Roupeiro
COUNTRY:	Portugal

Vinification: These handpicked estate grapes are fermented cool in stainless steel and then aged in tank without any wood treatment.

Press:

Wine Enthusiast, August 2005 (2006 vintage) **87 Points:** Named after local nobility in the city of Borba, this is a popular brand in Portugal. In its white manifestation, the wine is soft, very clean, with pear and cinnamon flavors, the texture just moving toward fat, but working well as a food wine.

“BEST BUY” - Wine Enthusiast, November 2006, (2005 vintage): 89 Points. *“Deliciously spicy and citrusy, this blend of Arinto, Rabi de Ovelha and Roupeiro is quickly becoming one of Portugal’s go-to whites.”*

Food & Wine 2008 Wine Guide, (2005 Vintage) **TWO STARS****

Wine Enthusiast, August 2005 (2004 vintage):

88 Points: *“this is a deliciously delicate, fresh wine. Packed with acidity and flavors of almonds and green fruits, it is ripe but always crisp and clean.”*

The Underground Wine Journal: (1999 Vintage), 16 1/2 points: *“Clean, floral, herb, pear and dry apple aromas. Similar fresh, fruity apple and floral flavors.”*

Robert M Parker, Jr., **The Wine Advocate**, Aug. 28, 2000 (1998 Vintage): 85 points: *“crisp, with a Thai lemon grass note to the bouquet, as well as refreshing, light-bodied, subtle fruit flavors.” “fine value...it is an ideal aperitif”*

Tasting Notes: Enticing scents of kiwi, baked apple, cinnamon, and a pinch of white pepper introduce a medium-bodied mouthful of ripe fruit and spice. Refreshing citrus balances the flavors and carries them through to a long, delicious finish that beckons another sip.



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