

João Portugal Ramos

Marquês de Borba



WINE:	Marquês de Borba
TYPE:	White Wine
DENOMINATION:	Alentejo DOC
VINTAGE:	2007
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, July 2008 (2007 vintage) **86 Points:**
Fruity, full-bodied wine, with tropical fruits, pear and sweet orange flavors. The acidity is just right, but richness is where this is going.

Wine Enthusiast, July 2008 (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****

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: A light bodied yet complex white with aromas of lemon drop, pineapple, minerals and herb. The palate features ripe tropical fruit with very bright acidity and a nice herbaceous finish. Pair with seafood, Greek salad, pasta salad and shrimp with feta.



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