

# QUINTA DA ALORNA

## MARQUESA DE ALORNA RED 2016

WINEMAKER | *Martha Reis Simões*

Marquesa de Alorna results from unique climatic conditions and selection of the best grape varieties harvested in each year. This harvest of 2016 gave rise to five grape varieties from both the old Charneca vines with low yields per hectare, and the transition zone between Lezíria and Charneca.

A late dry winter, rain in the spring with high temperatures for the season and extreme heat in the months of July and August delayed the ripening of the grapes by about two weeks. Very demanding year on technical level, resulting in high quality wines.



DOC do Tejo



Serve at  
16 - 18°C



Best consumed after  
bottling or stored  
up to 15 years



Roasted goatling,  
Game dishes,  
Spicing dishes



Charneca  
Sandy - Clay



Outstanding Harvests  
2008 | 2009 | 2011  
2012 | 2013 | 2015  
2016



### VINIFICATION

Manual harvesting of grapes in a Integrated Production System for 18Kg boxes. Total destemming with gentle crushing, inoculation with selected yeasts and short reassembly during alcoholic fermentation. Pressing at low pressure in order to extract only the finest tannins. After malolactic fermentation still in stainless steel vats, the wine ages in new French oak barrels for 14 months. The batch is made and then the filling. It ages in bottle for 12 months.



### TASTING NOTE

- Intense ruby red.
- Intense aroma highlighting floral notes and very ripe fruit surrounded by chocolate, tobacco and white pepper fruit of the barrel stage.
- The elegant and lively mouth is complemented by well integrated fine tannins where the aromatic notes are felt. Long and distinguished finale.



### ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 13.5% Vol. | TOTAL ACIDITY: 6 g/l - pH: 3.14 | Contains sulfites.



### PACKAGING

Wooden case of 3 bottles x 0.75 l / 80 boxes per pallet | Bottle weight: 2 kg | Box weight: 6.5 kg



### BAR CODES

Bottle 0.75 l - 5601766300172 | Wooden Case 3 x 0.75 l - 35601766300173



### RECOMMENDATIONS FOR TRANSPORT AND STORAGE

In order to avoid any changes in the organoleptic and physical-chemical characteristics of the wine it should be transported and stored in good environmental conditions, especially concerning temperature (10 - 18°C) and relative humidity (50 - 80%).

