

# QUINTA DA ALORNA

## RESERVA ARINTO & CHARDONNAY 2019

WINEMAKER | *Martia Reis Simões*



DOC do Tejo



Serve at  
10 - 12°C



60% Arinto,  
40% Chardonnay



Intense fishes,  
Curry,  
Soft cheeses,  
Cod au gratin



Lezíria  
Sandy - Loam



Best consumed after  
bottling or stored  
up to 6 years



### VINIFICATION

The grapes, harvested separately, pressed in long and gentle cycles during the morning period. After the clarification of the musts, Arinto ferments in stainless steel vats at 17° C. 50% of Chardonnay ferments in new American oak casks ageing over fine less for 4 months. After the final batch was prepared, the wine was stabilized and filtered before bottling.



### TASTING NOTE

- Yellow colour.
- Complex aroma balanced by the fresh citric notes and the acidity of Arinto together with the structure, smoky and elegant oaky notes of Chardonnay.
- The aftertaste is intense and very persistent.



### ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 13% Vol. | TOTAL ACIDITY: 6.27 g/l - pH: 3.21 | Contains sulfites.



### PACKAGING

Cases with 6 bottles x 0.75 l / 96 cases per pallet | Bottle weight: 1.3 kg | Case weight: 8 kg



### BAR CODES

Bottle 0.75 l - 5601766300141 | Case 6 x 0.75 l - 15601766300148



### 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%).



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*Tanto por descobrir*