

# QUINTA DA ALORNA

## DESSERT LATE HARVEST WHITE 2017

WINEMAKER | *Martha Reis Simões*



DOC do Tejo



Serve at  
10°C



100% Fernão Pires



Foie Gras,  
Lime and passionfruit  
desserts,  
Dry fruits



Charneca  
Sandy - Clay



Best consumed after  
bottling or stored  
up to 10 years



### VINIFICATION

The Fernão Pires grapes is grown in a plot located in Charneca soils\* that is over 34 years old. After a meticulous bunch selection in the vineyards, the grapes were sorted a second time in the cellar. They were harvested manually, selected and carefully pressed, followed by a slow fermentation at a controlled temperature of 12°C. The process was then interrupted to reach the balance between alcohol, residual sugar and total acidity.

\* In the south of the Tejo River, is the Charneca zone. The Charneca is a dry, flat area marked by poor, sandy soils that force the vines to struggle, and in turn produce more complex fruit. In this zone, higher temperatures compel the grapes to mature faster than in the rest of the Tejo region.



### TASTING NOTE

- Golden yellow colour.
- Exuberant aroma of ripe tropical fruits with notes of flowers, honey and almonds.
- Deliciously sweet and intense with a good balance of the natural acidity that makes the aftertaste long and pleasant.



### ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 11% Vol. | TOTAL ACIDITY: 6 g/l - pH: 3.2 | Contains sulfites.



### PACKAGING

Cases with 6 bottles x 0.375 l / 144 cases per pallet | Bottle weight: 0.8 kg | Case weight: 5 kg



### BAR CODES

Bottle 0.375 l - 5601766300196 | Case 6 x 0.375 l - 15601766300193



### 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%).



QUINTA DA ALORNA VINHOS, LDA. | Quinta da Alorna 2080-187 Almeirim, Portugal  
T: (351) 243 570 700 | F: (351) 243 570 709 | geral@alorna.pt | www.alorna.pt

