



QUINTA DA ALORNA *Creations*

AMPHORAE

REGIONAL TEJO WINE

WHITE 2023

WINEMAKERS | *Martha Reis Simões & Luís Lérias*

The wines under Quinta da Alorna Creations brand reflect the inspiration of our winemakers, by the path we have travelled so far where creativity, experimentation and innovative methods crossed with the expertise of unconventional blending approaches.

This leads to the creation of exclusive, limited and numbered-edition wines that are both original and unique. Amphorae is the first release under the Quinta da Alorna Creations brand. It comes from an old clay amphora kept in our former museum that was later transferred to Wine Creations micro winery with the hope of fermenting wine in it.

Amphorae is thus a reflection of this project – of ambition, desire, and achievement.

Martha Reis Simões
MARTTA REIS SIMÕES, Winemaker

Luís Lérias
LUÍS LÉRIAS, Winemaker

VARIETIES

- . Alvarinho 75%
- . Fernão Pires 25%

VITICULTURE

Alvarinho from Vinha do Paúl and Fernão Pires from Vinha do Planalto, both produced under integrated production methods.

SOIL

- . Vinha do Paúl – Sandy loam soil.
- . Vinha do Planalto – Sandy soil with predominant rolled pebbles.

ANALYTICAL PARAMETERS

Alcohol Content: 12,5% vol pH: 3,2 Total Acidity: 6,11 g/l
Contains Sulfites

VINIFICATION

Manual harvesting of the two grape varieties separately, sorting table, destemmed grapes with a slight crushing, cold skin maceration for 24 hours and then pressed the following day.

After clarification, the Alvarinho, was placed in the uncoated raw clay amphora, where it fermented and aged until December. The Fernão Pires, after pressing, remained in contact with the lees for 72 hours, following clarification, it began spontaneous fermentation.

In January, the two varieties were blended.

TASTING NOTES

Straw yellow colour, with a well-defined and transparent aroma that simultaneously highlights the pure scents of clay, along with notes of orange, peach, and aromatic herbs. On the palate, it shows good volume and texture, with a concise and vibrant acidity. The finish reveals refreshing clay notes over a background of dried fruit that linger in the mouth. It is a challenging wine, combining ancestry with knowledge.

BOTTLING

813 bottles were bottled in May 2024.

02 / 02

