

QUINTA DA ALORNA

MARQUESA DE ALORNA WHITE 2022

WINEMAKER | *Martha Reis Simões*

Marquesa de Alorna results from unique weather conditions and the selection of the best grape varieties each year. This 2022 harvest originated from four grape varieties coming from the transitional area between Lezíria and Charneca.

In 2022, winter, spring and summer were abnormally warm and dry. Water proved to be the main limiting factor for the normal development of the vine. The extreme heat felt in mid-July affected the performance of the vineyard compared to usual. Smaller berries and bunches, which resulted in a smaller harvest and musts with lower sugar content, were some of the consequences. In white varieties, as they have shorter cycles, the impact was less, with the 2022 wines showing their usual freshness and intensity.



DOC Tejo



Serve at
10 - 12°C



Best consumed after
bottling or stored
up to 15 years



Seafood rice; Fish pasta;
Mediterranean traditional
dishes; Intense flavoured
cheeses



Lezíria & Charneca
Sandy - Loam



Outstanding Harvests
2009 | 2011 | 2012
2013 | 2014 | 2015
2017 | 2019 | 2021



VINIFICATION

The grapes, grown using integrated production methods, are manually harvested and separately placed in 18 kg, are vinified at Wine Creations where the integrity of the variety is respected to the utmost. After passing through the vertical press, the musts are clarified and fermentation begins in new French oak barrels of 225 and 500 liters, remaining on the fine lees for 10 months with batonnage. The best barrels are selected, and a blend is made with 55% of other grape varieties that age in stainless steel.

After bottling, the wine matures in the bottle for a minimum period of one year.



TASTING NOTE

- Bright lemon;
- Mineral profile on the nose with discreet notes of nectarine and fresh herbs surrounded by subtle smoky hints;
- The mouth surprises with its volume, enveloping texture in tune with the crisp acidity;
- In the end, elegance and depth stand out.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12.5% Vol. - Total acidity: 5.89 g/l - pH: 3.25 | 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 - 5601766300165 | Wooden Case 3 x 0.75 l - 35601766300166



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.

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Be responsible. Drink with moderation.

