

QUINTA DA ALORNA

SINGLE VARIETAL CASTELÃO RED 2023

WINEMAKER | *Martia Reis Simões*



DOC *Tejo*



Serve at
15 - 17°C



100% Castelão



Grilled octopus;
Game Dishes;
Matured cheeses.



Charneca
Sandy - Clay



Best consumed after
bottling or stored
up to 8 years



VINIFICATION

From the vineyard planted in 1986 in Charneca, the Castelão grapes were harvested manually. Intervention during alcoholic fermentation was minimal in order to respect this unique quality and the characteristics of the grape variety. After malolactic fermentation, the wine matures in concrete tanks until bottling. Before bottling, it is filtered.



TASTING NOTE

- Intense ruby color;
- Aroma of great intensity with black wild fruits, slightly mentholated in harmony with resin notes;
- Excellent volume, firm tannins, very marked acidity, where the notes of wild fruits stand out. Elegant and fresh finish.



ANALYTICAL PARAMETERS

TEOR ALCOÓLICO: 13.5% Vol. - Acidez Total: 5.63 g/l - pH: 3.4 | Contém sulfitos



PACKAGING

Cases with 6 bottles x 0.75 l / 84 cases per pallet | Bottle weight: 1.25 kg | Case weight: 8 kg



BAR CODES

Bottle 0.75 l - 5601766200250 | Case 6 x 0.75 l - 15601766200257



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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Be responsible. Drink with moderation.

