

QUINTA DA ALORNA

DESSERT LATE HARVEST WHITE 2020

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 15 years



VINIFICATION

The Fernão Pires grapes are 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 and followed by a slow fermentation at a controlled temperature of 12°C. The process was then interrupted to achieve 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 characterized by poor, sandy soils that force the vines to struggle, which in turn produces 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: 6.6 g/l - pH: 3.10 | 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%).



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