

QUINTA DA ALORNA

COLHEITA RED 2023



Regional Tejo Wine



Serve at
15 - 17°C



40% Syrah
30% Castelão
30% Alicante Bouschet



Risotto;
Barbecue;
Traditional smoked sausages.



Lezíria & Charneca
Sandy - Loam
Sandy - Clay



Best consumed after
bottling or stored
up to 8 years



VINIFICATION

The grape varieties were harvested separately and total destemming of the grape was done. At a temperature controlled alcoholic fermentation, a careful skin contact is performed in order to extract the aromas and colour compounds in the skins. The final batch is assembled and the wine is filtered and bottled.



TASTING NOTE

- Dark red ruby colour;
- Aroma with hints of red ripe fruits, notes of chocolate and a slight touch of spices;
- Fruity with good density in the mouth and round tannins.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 13,5% Vol. | TOTAL ACIDITY: 5,2 g/l - pH: 3,66 | Contains sulfites.



PACKAGING

Cases with 6 bottles x 0.75 l / 100 cases per pallet | Bottle weight: 1.25 kg | Case weight: 7.5 kg



BAR CODES

Bottle 0,75 l - 5601766300028 | Case 6 x 0,75 l x 0,75 l - 15601766300025



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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