

QUINTA DA ALORNA

RESERVA ALVARINHO & VIOGNIER 2022



DOC Tejo



Serve at
10 - 12°C



50% Alvarinho,
50% Viognier



Roasted fish;
Game pie;
Thai food;
Soft cheese.



Lezíria
Sandy - Loam



Best consumed after
bottling or stored
up to 6 years

SINCE 1723

RESERVA
ALVARINHO
&
VIOGNIER

QUINTA DA
ALORNA

750ml
12,5%Vol.



VINIFICATION

Both varieties were manually harvested separately followed by a gentle pressing and clarification of the musts. 30% of the must is fermented and aged in French Oak Casks on fine lees for 6 months while 70% is fermented in stainless steel vats. Afterwards the batch is assembled, stabilized and filtered before bottling.



TASTING NOTE

- Yellow citrus colour;
- Good aromatic combination between the tropical notes of Alvarinho and the delicate notes of apricot, flowers and Williams pear from the Viognier variety;
- Harmonious flavours. The creaminess given by the fermentation in oak grants the wine hints of sweetness, thus creating an enormous sensation of fusion and complexity. The aftertaste is pleasant and persistent.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12,5% Vol. | TOTAL ACIDITY: 6,6 g/l - pH: 3,15 | Contains sulfites.



PACKAGING

Cases with 6 bottles x 0.75 l / 96 cases per pallet | Bottle weight: 1.3 kg | Case weight: 8 kg



BAR CODES

Bottle 0.75 l - 5601766300219 | Case 6 x 0.75 l - 15601766300216



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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QUINTA DA ALORNA VINHOS, LDA.
Quinta da Alorna 2080-187 Almeirim, Portugal
T: (351) 243 570 700 | geral@alorna.pt | www.alorna.pt



WINEinMODERATION

CHOOSE | SHARE | CARE

Be responsible. Drink with moderation.



So much to discover