

QUINTA DA ALORNA

RESERVA TOURIGA NACIONAL & CABERNET SAUVIGNON 2022



DOC Tejo



Serve at
16 - 18°C



65% Touriga Nacional
35% Cabernet Sauvignon



Game dishes;
Goatling;
Lamb and other
well-seasoned meats.



Charneca
Sandy - Clay



Best consumed after
bottling or stored
up to 15 years

SINCE 1723



VINIFICATION

The grapes, exclusively from Charneca, come from 38-year-old vines. Harvested separately, they are sent to stainless steel tanks and undergo alcoholic fermentation at a controlled temperature of 23 °C with gentle pumping over for around 8 days. After malolactic fermentation, the blend of the two grape varieties is finalized and kept for 12 months in 2nd and 3rd use American and French oak barrels.

The final blend is filtered and bottled.

*In the south of the Tejo River, is the Charneca zone. The Charneca is a dry, flat area marked by poor, sandy soils that force the vines to struggle, and in turn produce more complex fruit. In this zone, higher temperatures compel the grapes to mature faster than in the rest of the Tejo region.



TASTING NOTE

- Purple colour;
- Intense aroma with notes of violets and ripe currant from the Touriga Nacional, with spicy hints from the Cabernet and complexity from the ageing in wood;
- Balanced round body sustained by the floral character and the flavours of ripe black fruits. The aftertaste is intense with excellent persistency.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 13% Vol. - Total acidity: 5.8 g/l - pH: 3.50 | 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 - 5601766300097 | Case 6 x 0.75 l - 15601766300094



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%).



WINEinMODERATION

CHOOSE | SHARE | CARE

Be responsible. Drink with moderation.



So much to discover

QUINTA DA
ALORNA
SINCE 1723

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