

QUINTA DA ALORNA

COLHEITA ROSE 2024

WINEMAKER | *Martia Reis Simões*



Regional Tejo Wine



Serve at
8 - 10°C



50% Tinta Roriz
50% Syrah



As an apéritif;
Salads; Sushi;
Mediterranean food.



Lezíria & Charneca
Sandy - Loam
Sandy - Clay



Best consumed after
bottling or stored
up to 5 years



VINIFICATION

The grapes, harvested separately, enter directly into the press, after gentle pressing, the must is clarified and fermented at a controlled temperature at 17°C. After the final blend, the wine is stabilized and bottled still young.



TASTING NOTE

- Pink colour;
- Aroma of red fruits where the cherries are predominant;
- Intense flavour. Freshness complemented by the aromas of red fruits. The aftertaste is fresh and delicate.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12,5% Vol. - Total acidity: 6 g/l - pH: 3.37 | 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 - 5601766300127 | Case 6 x 0.75 l - 15601766300124



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%).



QUINTA DA
ALORNA
SINCE 1723

QUINTA DA ALORNA VINHOS, LDA.

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WINEinMODERATION

CHOOSE | SHARE | CARE

Be responsible. Drink with moderation.



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