

# QUINTA DA ALORNA

# **COLHEITA** ROSE 2024

WINEMAKER | Martta 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  $17^{\circ}$ 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;
- $\bullet \ \, \text{Intense flavour. Freshness complemented by the aromas of red fruits. The aftertaste is fresh and delicate. } \\$



## **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



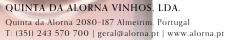
## **BAR CODES**

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 -  $18^{o}$ C) and relative humidity (50 - 80%).



**ALORNA** 

SINCE 1723



Be responsible. Drink with moderation.



