

QUINTA DA ALORNA

SINGLE VARIETAL SAUVIGNON BLANC 2024

WINEMAKER | *Martia Reis Simões*



DOC Tejo



Serve at
8- 10º C



100% Sauvignon Blanc



Oysters;
Saltwater clams;
Ceviche;
Summer salads.



Lezíria
Sandy - Loam



Best consumed after
bottling or stored
up to 8 years



VINIFICATION

After a tight maturation control, the grapes were harvested manually at their ideal maturation point. After immediate and gentle pressing, the must was clarified and fermentation starts at 18° C. Before bottling, the wine was stabilized and filtered.



TASTING NOTE

- Greenish yellow colour;
- Exuberant aroma, harmonious tropical notes of pineapple, grapefruit and guava, herbal notes of asparagus and mown lawn. Structured flavour, revealing a distinct touch of complexity and a superb minerality perfectly combined with the ripped tropical fruit notes;
- The aftertaste is persistent and flavourful.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12% Vol. | Total acidity: 7.2 g/l - pH: 3.34 | Contains sulfites



PACKAGING

Cases with 6 bottles x 0.75 l / 84 cases per pallet | Bottle weight: 1.25 kg | Case weight: 8 kg



BAR CODES

Bottle 0.75 l - 5601766200274 | Case 6 x 0.75 l - 115601766200271



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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