

QUINTA DA ALORNA

SINGLE VARIETAL TOURIGA NACIONAL RED 2023

WINEMAKER | *Martia Reis Simões*



DOC Tejo



Serve at
15 - 17°C



100% Touriga Nacional



Duck Magret;
Italian Food;
Cheeses with mild
aromatic intensity.



Charneca
Sandy - Clay



Best consumed after
bottling or stored
up to 8 years



VINIFICATION

Made from Touriga Nacional grapes, manually harvested from a 35-year-old vineyard, at the ideal point of aromatic and phenolic ripening. After being carefully selected in the vineyard, the grapes were fermented in stainless steel vats using gentle pumping for about eight days. After malolactic fermentation, the wine ages in stainless steel tank for 6 months.



TASTING NOTE

- Purple colour;
- Floral aroma with strong notes of violets and black fruits, like raspberry and blackberry;
- Balanced round body sustaining the notes of black fruits. The aftertaste is elegant with fine long tannins.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12,5 % Vol. - Total acidity: 6,2 g/l - pH: 3,55 | 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 - 5601766200229 | Case 6 x 0.75 l - 15601766200226



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 VINHOS, LDA.

Quinta da Alorna 2080-187 Almeirim, Portugal

T: (351) 243 570 700 | geral@alorna.pt | www.alorna.pt



CHOOSE | SHARE | CARE

Be responsible. Drink with moderation.

