

QUINTA DA ALORNA

SINGLE VARIETAL TOURIGA NACIONAL ROSE 2024

WINEMAKER | *Martia Reis Simões*



DOC Tejo



Serve at
8 - 10°C



100% Touriga Nacional



Assorted starters;
Sushi;
Italian or Asian cuisine.



Charneca
Sandy - Clay



Best consumed after
bottling or stored
up to 5 years



VINIFICATION

Touriga Nacional grapes were harvested earlier than normal for red wine, so that they maintained good acidity and freshness. After smooth pressing of the destemmed grapes, careful clarification followed and the must fermented in a stainless steel vat at a temperature of around 16 °C. The wine is stabilized and bottled still young.



TASTING NOTE

- Soft pink colour;
- Fruity aroma with notes of currant, raspberries and strawberries;
- Intense persistent flavour sustained by the aromatic notes. Soft and pleasant aftertaste.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12% Vol. | Total acidity: 5.2 g/l - pH: 3.37 | 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 - 5601766200298 | Case 6 x 0.75 l - 15601766200295



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

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