

QUINTA DA ALORNA

SINGLE VARIETAL VERDELHO WHITE 2024

WINEMAKER | *Martia Reis Simões*



DOC Tejo



Serve at
8 - 10°C



100% Verdelho



Tempura;
Vegetarian food;
Grilled Fish;
White meat.



Lezíria
Sandy - Loam



Best consumed after
bottling or stored
up to 8 years

SINCE 1723

VERDELHO

VINHO BRANCO/WHITE WINE

WINE PRODUCERS SINCE 1723

QUINTA DA
ALORNA

750ml
12% Vol



VINIFICATION

Harvested early in the morning taking advantage of the fresh environment. Verdelho grapes are totally destemmed, crushed and gently pressed. After clarification of the must, the fermentation begins at 16°C in stainless steel vats. Before bottling the wine is stabilized and filtered.



TASTING NOTE

- Yellow citrus colour;
- Lemony aroma with notes of tropical fruits and a predominance of passion fruit;
- The acidity level is well-balanced with a round body and a slight herbal touch which grants complexity to this wine. A very elegant set overall. The aftertaste is fresh and persistent.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12% Vol. - Total acidity: 5.74 g/l - pH: 3.39 | 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 - 5601766200243 | Case 6 x 0.75 l - 15601766200240



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.

Quinta da Alorna 2080-187 Almeirim, Portugal

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



WINEinMODERATION

CHOOSE | SHARE | CARE

Be responsible. Drink with moderation.



So much to discover