

QUINTA DA ALORNA

COLHEITA WHITE 2024



Regional Tejo Wine



Serve at
8 - 10°C



40% Fernão Pires
40% Arinto
20% Sauvignon Blanc



Salads; Sushi;
Delicate fish;
Barbecue.



Lezíria & Charneca
Sandy - Loam
Sandy - Clay



Best consumed after
bottling or stored
up to 5 years



VINIFICATION

Immediately after the separate harvest of each grape variety, destemming and soft pressing occurs, followed by the clarification of the must. Fermentation takes place in stainless steel vats with controlled temperature, taking into consideration the aromatic origin of each grape variety. After fermentation the final blend is assembled followed by stabilization and filtration before bottling.



TASTING NOTE

- Yellow-greenish colour;
- Notes of tropical and citrus fruits with a predominance of pineapple, lemon and a slight vegetable touch from the Sauvignon Blanc;
- Fresh and citric aroma, great volume in the mouth combined with good levels of acidity and residual sugar. The aftertaste is pleasant and vibrant.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 12% Vol. - Total acidity: 5.4 g/l - pH: 3.39 | 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 - 5601766300011 | Case 6 x 0.75 l - 15601766300018



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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WINEinMODERATION

CHOOSE | SHARE | CARE

Be responsible. Drink with moderation.



So much to discover