

QUINTA DA ALORNA *Creations*

SOLERA THE ART OF TIME

DOC TEJO
WHITE WINE

WINEMAKERS | *Martta Reis Simões & Luís Lérias*

The wines under Quinta da Alorna Creations brand reflect the inspiration of our winemakers, by the path we have travelled so far where creativity, experimentation and innovative methods crossed with the expertise of unconventional blending approaches.

SOLERA is an exceptional wine that celebrates the ancestral tradition of the fortified wines of Jerez and Madeira, offering a contemporary interpretation of the solera aging method. Made exclusively from the Fernão Pires grape variety, this wine represents the perfect fusion of tradition and innovation, bearing the signature of the Quinta da Alorna Creations project.

Martta Reis Simões

MARTTA REIS SIMÕES, Winemaker

Luís Lérias

LUÍS LÉRIAS, Winemaker



SOLERA is a testament to patience and mastery in the art of winemaking, showcasing the potential of the Fernão Pires grape to produce extraordinary wines for aging.

VARIETIES

100% Fernão Pires

SOIL

Vinha do Planalto – Sandy soil with a predominance of rolled pebbles.

ANALYTICAL PARAMETERS

Alcohol Content: 13% vol pH: 3,2 Total Acidity: 6,11 g/l
Contains Sulfites

VINIFICATION

The production process of SOLERA begins with the careful selection of Fernão Pires grapes from 2018, which formed the foundation of this unique project. Three French oak barrels, carefully chosen and acquired that year, were initially filled with this base wine and left partially empty throughout the year, allowing for slow and controlled oxidation.

Following the traditional Solera system, the barrels were refilled annually with Fernão Pires wine from subsequent harvests, creating a dynamic system in which the mature, oxidative aromas of the original wine intertwine harmoniously with the fresher, more vibrant notes of the younger wines.

TASTING NOTES

SOLERA presents a bright golden-yellow color, revealing the the artistry of time. The aroma is a fascinating experience that evolves in the glass, the oxidative notes of dried fruits such as hazelnut harmonize beautifully with the characteristic floral and citrus aromas of Fernão Pires. Subtle hints of honey, salted caramel, and vanilla complete the aromatic profile.

On the palate, it is a wine of impressive structure, where oxidative complexity is perfectly balanced by the freshness of the younger wines. It reveals layers of flavor that include dried fruits, spices, and a distinctive saline touch. With a long and persistent finish, it is marked by precise acidity that ensures freshness and longevity.

BOTTLING

1 129 bottles were bottled in March 2025.

