

QUINTA DA
ALORNA

SINCE 1723



So much to discover

*Produced and bottled by
the family in the property.*





Quinta da Alorna was raised in 1723 from the hands of D. Pedro de Almeida. After conquering the resistant fortress of Alorna nearby Goa, where he was Vice-King, he received from D. João the 5th - King of Portugal, the title of 1st Marquis of Alorna. Since then the estate with approximately 2.600 hectares, was known as “Quinta dos Alorna” (Alorna’s estate).



PRÉMIOS

**Os Melhores
do Ano 2023**

27ª EDIÇÃO

REVISTA DE
VINHOS
A ESSÊNCIA DO VINHO


AWARDS

**Best of the
year 2023**

27th EDITION



QUINTA DA ALORNA



Located 90 km from Lisbon, close to the city of Santarém, next to the banks of the Tejo River. It owns a majestic three-hundred-year-old Palace, which has been completely restored. Its entrance is marked by a magnificent garden and an imposing and rare tree in the world, also centuries-old and known as “Beautiful Shadow”.

Quinta da Alorna stands out not only for the quality of its wines but also for its natural spaces. Has been diversifying its business areas, such as Agriculture and Forestry, having sustainability, social responsibility and nature conservation as the strategic pillars of its operation.

QUINTA DA ALORNA

So much to discover



QUINTA DA
ALORNA
Creations

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. This leads to the creation of exclusive, limited and numbered-edition wines that are both original and unique.



SOLERA

DOC DO TEJO
WHITE

SOLERA is an exceptional wine that celebrates the ancient tradition of fortified wines from Jerez and Madeira, offering a contemporary interpretation of the solera aging method. Crafted 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.



An architectural drawing of a building facade, showing a multi-story structure with a gabled roof and several windows. The drawing is rendered in a dark, textured style, possibly a woodcut or engraving. It is positioned on the left side of the page, partially overlapping the main text area.

1723

During the reign of D. João V, after he granted the title of Marquis of Alorna for the achievements in Goa, D. Pedro de Almeida began the construction of the Palace and an estate in Almeirim that would become one of the region's great references in the production of quality wines, Quinta da Alorna.

Just a few meters from the Tejo River, to which it owes the magic of its terroir; thermal amplitudes and sandy soils covered in pebbles. The old vines complement the wine-growing potential that gave rise to this 1723.



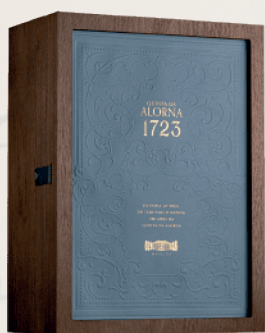
1723 GRANDE RESERVA

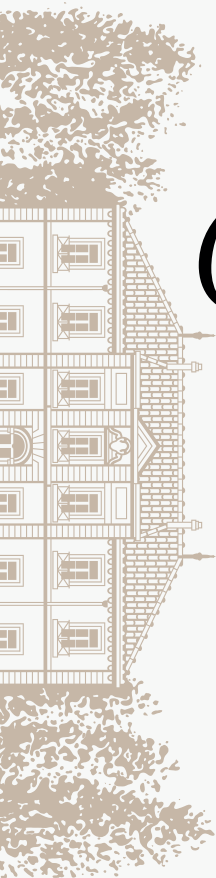
DOC DO TEJO RED 2019

"300 years of history of a property that has never lost its origin, its name or its identity. The 1723 wine was designed and created exclusively for the celebration of its tercentenary.

In a very distinctive interpretation of a unique place, left by those who preceded us, 1723 comes from the *Planalto* vineyard where the Tinta Miúda, Castelão and Alicante Bouschet grape varieties show their essence. The 10-month aging in French oak barrels was the time needed to integrate and envelop the concise fruit that we first extracted during the winemaking process. Sculpted from the vineyard to the bottle to last over time, it follows a fresher line, becoming a very fine blend, with a lightness that transcends and defies the dogmas of oenology.

A limited edition of 712 bottles, once from India to the Tejo and now from Tejo to the world, bearing the origin, the name, the identity, the place - QUINTA DA ALORNA."





GRANDE RESERVA

This wine is a tribute to Leonor de Almeida Portugal de Lorena e Lencastre (1750-1839), the fourth Marquess of Alorna, a famous poet from the 18th century and one of the most remarkable writers of the Pre-Romanticism movement in Portugal. A woman with an extensive literary and scientific culture, the Marquess was a dynamic and active player in the political and cultural life, encouraging the emergence of new aesthetic ideas.



WHITE

RED



Secret Blend.

Secret Blend.



Bright lemon. Citrus, white flowers, and subtle tropical notes in harmony with hints of wood. Enveloping and fresh on the palate, with a refined acidity that enhances depth and persistence. Long, penetrating and saline.

Purple color. Aroma with very delicate floral notes and black fruit combined with a hint of cedar. Seductive palate, latent freshness, and solid structure with balsamic character. Finishes persistent and deep, punctuated by hints of menthol.



10 Months

14 Months



Seafood rice, Fish pasta; Mediterranean traditional dishes; Intense flavoured cheeses.

Roasted goatling; Game dishes - Partridge; Boar, Spicing dishes.



10 – 12°C

16 – 18°C

RESERVA DAS PEDRAS

The Reserva das Pedras Wines are born in old vineyards planted in 1986 on the milenar terroir of Charneca. Committed to respect our heritage, these iconic vineyards are located where the beds of Tejo river passed, with the round stones are pebbles leaving it's mark. This unique terroir allows for the elegance and fresh profile of these Wines that truly express the harmony between the soil, the climate and the plants.



FERNÃO PIRES



ALICANTE BOUSCHET



CABERNET SAUVIGNON



Fernão Pires.



Intense yellow color, with a delicate aroma of white flowers, lemon, and stone fruits. Good structure and acidity, with a long, mineral finish, reminiscent of river stones.



9 Months



Traditional Sopa da Pedra (Stone soup), Eel Stew, Cod Stew.



10 – 12°C

Alicante Bouschet.

Intense ruby color, with a fresh menthol aroma that takes us to the location of the vineyard, surrounded by eucalyptus trees. Well integrated are the spicy and dark chocolate aromas. The palate is enveloping and juicy, showing a fat tannin.

12 Months

Roasted pork shank; Wild bull meat; Traditional duck rice, Cod au gratin.

15 – 17°C

Cabernet Sauvignon.

Salmon pink color, with a delicate aroma of red fruits like cherry and currant, complemented by spicy and toasted notes. On the palate, reflects the purity of the terroir, dry, flavorful, and harmonious, with fine acidity and a prolonged finish.

9 Months

Japanese cuisine; Oily fish; Soft and mild cheeses.

10 – 12°C

RESERVA

These wines result from the challenge of perfectly blending two of the most iconic grape varieties from Portugal and France, extolling the best of each one. Quinta da Alorna intends to express the potential of its terroir by creating unique, authentic and distinct wines.



ALVARINHO & VIOGNIER



ARINTO & CHARDONNAY



TOURIGA NACIONAL & CABERNET



Alvarinho & Viognier



Citrus yellow color with aromas of tropical fruit, apricot, flowers, and Williams pear. Harmonious on the palate, with a creamy texture from barrel fermentation, offering a complex and persistent finish.

Arinto & Chardonnay

Yellow color. Complex aroma with fresh citrus fruit from Arinto, ripe fruit, and smoky notes from Chardonnay. Well-structured, balancing acidity, freshness, maturation, and the elegance of oak. Intense and persistent finish.

Touriga Nacional & Cabernet Sauvignon

Purple color. Intense aroma of violets and blackcurrant from the Touriga, with spices from the Cabernet and complexity from the wood. Well-balanced body, with floral notes and ripe dark fruits. Intense and persistent finish.



6 Months

4 Months

12 Months



Roasted fish; Game meat pie; Thai Food; Soft Cheeses.

Intense fishes; Curry; Soft Cheese; Cod au gratin.

Game dishes; Goatling; Lamb and other well-seasoned meats.



10 - 12°C

10 - 12°C

16 - 18°C



SINGLE VARIETAL

Wine produced from grape varieties grown in unique plots, which allow expressing the potential and original character of the variety and the terroir. With this project, Quinta da Alorna aims to create unique, authentic and distinct wines.

CASTELÃO



TOURIGA NACIONAL



Castelão

Touriga Nacional



The wine has an intense ruby color and a powerful aroma of black wild berries, with a slightly mentholated note, harmonizing with hints of resin. It has excellent volume, firm tannins, and marked acidity, with the wild fruit notes standing out. The finish is of great elegance and freshness.

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



Grilled octopus; Game Dishes; Matured cheeses.

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



15 – 17°C

15 – 17°C

TOURIGA NACIONAL ROSÉ



SAUVIGNON BLANC



VERDELHO



Touriga Nacional

Sauvignon Blanc

Verdelho



Soft pink color. Very fruity aroma marked by blackcurrant, raspberry and strawberry. Intense and persistent flavor, confirming the aromatic notes. Very smooth and pleasant aftertaste.

Pale yellow wine with tropical fruit aromas and herbal notes. Structured, mineral, and complex flavor, with a long and persistent finish.

Yellow citrus colour. Lemony aroma with notes of tropical fruits and a predominance of passion fruit. The acidity balances with the round body, a slight herbal touch that adds complexity, making it a very elegant wine. The finish is fresh and persistent.



Assorted starters, Sushi, Italian or Asian food.

Oysters; Saltwater clams; Ceviche; Summer salads.

Tempura; Vegetarian food; Grilled Fish, White meat.



10 – 12°C

10 – 12°C

16 – 18°C





COLHEITA

WHITE



ROSE



RED



Fernão Pires, Arinto & Sauvignon Blanc

Tinta Roriz & Syrah

Syrah; Alicante Bouschet; Castelão & Tinta Roriz

Yellow-green color, with aromas of tropical fruits and citrus, highlighting pineapple and lemon, along with a slight vegetal note from the Sauvignon Blanc. Fresh and delicate flavor, with good balance between acidity and mouth-feel. Lively and pleasant finish.

Pink colour. Aroma of red fruits where the cherries are predominant. Intense flavor. Freshness complemented by aromas of red fruits. The aftertaste is fresh and delicate.

Dark red ruby colour. Aroma with hints of red ripe fruits, notes of chocolate and a slight touch of spices. Fruity with good density in the mouth and round tannins.

Salads; Sushi; Delicate fish; Barbecue.

As an apéritif; Salads; Sushi; Mediterranean food

Risotto; Barbecue; Traditional smoked sausages.

8 – 10°C

8 – 10°C

15 – 17°C



LATE HARVEST

The grapes are left on the vineyard until October when they are carefully harvested and pressed. The must starts fermenting at controlled temperature, being subsequently interrupted by the cold, resulting in a sweet late harvest wine with golden color.



WHITE



RED



Fernão Pires.

Tinta Miúda.



Golden yellow colour. Exuberant aroma of ripe tropical fruits with notes of flowers, honey and almonds. Deliciously sweet and intense interacting with natural acidity resulting in an impeccable balance. The balanced acidity makes the aftertaste long and pleasant.

Ruby colour with tones of red. Distinct wine with aromas of sour cherries, red fruit jam and a subtle touch of dark chocolate. It presents volume and structure to balance sweetness and acidity. On the palate, a creamy texture with hints of sweets and spices. The aftertaste is persistent, long and refreshing, surprising and pleasant.



Foie Gras; Lime and passionfruit desserts; Dry fruits.

Starters; Fused cheeses; Chocolate; Wild fruits; Cheesecake; Spiced cakes.



10°C

12°C

DESSERT

Fortified wine produced through the traditional method of suppressing the must with *eau de vie*, afterwards this wine aged at least for 5 years in oak casks.



ABAFADO 5 YEARS
FERNÃO PIRES



Fernão Pires.



5 Years



Yellowish colour, similar to onion skin. Aroma of honey and nuts, with a highlight of figs and almonds. Caramel and roasting are also part of the bouquet. Smooth texture in the mouth, balanced between sensations of freshness and sweetness. The aftertaste is persistent with lasting flavours of nuts.



Orange in syrup; Crème brûlée; Custard tart; Serve as a digestif.



8 – 10°C







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