

# QUINTA DA ALORNA

## DESSERT ABAFADO 5 YEARS 2018



DOC do Tejo



Serve at  
8 - 10°C



100% Fernão Pires



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



Charneca  
Sandy - Clay



Best consumed after  
bottling or stored  
up to 20 years



### VINIFICATION

After a slight fermentation process, the clarified must is "muffled" with eau de vie (Aguardente), thus stopping the fermentation process and leaving an immense amount of residual sugar. The ageing is prolonged for 5 years in used oak casks where the "muffled wine" acquires all its complexity. After the ageing in oak it remains in stainless steel until its bottling.



### TASTING NOTE

- 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.



### ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 17.5% Vol. - Total acidity: 5.14 g/l - pH: 3.52 | Contains sulfites



### PACKAGING

Cases with 6 bottles x 0.5 l / 114 cases per pallet | Bottle weight: 1 kg | Box weight: 6 kg



### BAR CODES

Bottle 0.5 l - 5601766100208 | Case 6 x 0.5 l - 15601766100366



### 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