

QUINTA DA ALORNA

COLHEITA ROSE 2025

WINEMAKER | *João Grave*



Regional Tejo Wine



Serve at
8 - 10°C



80% Syrah
20% Touriga Nacional



As an apéritif;
Salads; Sushi;
Mediterranean food.



Lezíria & Charneca
Sandy - Loam
Sandy - Clay



Best consumed after
bottling or stored
up to 5 years



VINIFICATION

Grapes sourced from different vineyard plots at Quinta da Alorna. The harvest date is carefully chosen to achieve the elegant and harmonious profile that characterizes Quinta da Alorna wines. After destemming and crushing, the grapes undergo gentle pressing, followed by clarification of the must. Fermentation takes place in stainless steel tanks under controlled temperatures.



TASTING NOTE

- Pale salmon colour;
- Clean aroma with notes of fresh fruit and floral hints;
- Elegant texture with a fresh and delicate finish.



ANALYTICAL PARAMETERS

ALCOHOL CONTENT: 11.5% Vol. - Total acidity: 6.61 g/l - pH: 3.30 | 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 - 5601766300127 | Case 6 x 0.75 l - 15601766300124



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



CHOOSE | SHARE | CARE

Be responsible. Drink with moderation.



So much to discover