

Product code: 2186

## QUINTA DA ALORNA, BRANCO, TEJO, PORTUGAL, 2019



### Producer Profile

Quinta da Alorna has a long and illustrious history stretching back to the 18th century and has links to our very own Iberian Buyer, Paul. Allegedly, his ancestor was rescued by the then winemakers from execution and spirited away, so that many years later Paul could repay the favour and add them to our portfolio.

Sitting majestically in the Tejo region, Quinta da Alorna has a wide array of vineyards which are worked in a sustainable and socially responsible way, looking after both the land and the workers. Portugal's trump card is its wide array of toothsome indigenous varieties and they are put to good work here. Aromatic Fernão Pires, tight, minerally Arinto and the Portuguese iteration of Tempranillo, Tinto Roriz, are amongst the bevy of blindingly tasty components that they have to work with and the result is an accomplished range of distinctly Portuguese wines.

### Viticulture

The River Tejo defines the terroir of this amazing wine region, which over the years has transformed the area into a viticultural paradise. The proximity of the vineyards to the river dictates the range of thermal amplitude, the vines closest to the river benefit from a moderating effect. Soils are sandy loam or sandy clay and pruned Double Cordon de Royat. The 160 hectares of vineyards are planted with grape varieties such as Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet, Fernão Pires, Arinto, Sauvignon Blanc and Chardonnay. Harvesting is carried out by hand the rules of integrated viticulture used for pest and disease management.

### Winemaking

Separate harvest of each variety with destemming and soft pressing. The clarified must is fermented in stainless steel vats at a controlled temperature dependent on the aromatic origin of each grape. When the final batch was ready, the wine was stabilised cold and filtered before being bottled.

### Tasting Note

Yellow-greenish colour. Aroma's of tropical and citrus fruits, pineapple and lemon and a slight vegetable touch from the Sauvignon Blanc. Fresh tropical and citrus flavours, plenty of volume in the mouth combined with good levels of acidity and residual sugar. The aftertaste is pleasant and vibrant.

### Food Matching

Fish, shellfish, salad and sushi. Equally as good with white meats.

### Technical Details

#### Varieties:

Fernão Pires 40%  
Arinto 40%  
Sauvignon Blanc 20%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

No oak treatment