



Product code: 2191

QUINTA DA ALORNA, BRANCO COLHEITA TARDIA LATE HARVEST, TEJO, PORTUGAL (37.5CL.), 2017



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

The Fernão Pires grapes originate from a plot in Charneca that is over 30 years old. The grapes were left in the vineyard until they reached an overmatured state. They were harvested manually, selected and carefully pressed, after which they undergo a slow fermentation at a controlled temperature of 12°C. This process was then interrupted to reach the balance between alcohol, residual sugar and total acidity.

Tasting Note

A deep golden yellow colour. Plentiful aroma's of ripe tropical fruits with notes of flowers, honey and almond giving complexity. Deliciously sweet and intense with a good balance of the natural acidity that makes the finish long and pleasant.

Food Matching

Rich enough for foie gras, sublime with key lime pie or passionfruit!

Technical Details

Varieties:

Fernão Pires 100%

ABV: 11%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 37.5cl

Oak Treatment

No oak treatment