



Quinta da Alorna, Branco Reserva, Tejo, Portugal, 2020

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 grapes varieties come from Lezíria (originating from younger plots) where the soils are sandy loam or sandy clay with vines pruned Double Cordon de Royat. Harvesting is done by hand and pest and disease control is carried out inwith regards to the rules of integrated viticulture.

Winemaking

Harvested separately, pressed in long and gentle cycles during the morning whilst still cool. After the clarification of the musts, the Arinto grapes were fermented in stainless steel vats at 17°C. 50% of the Chardonnay ferments in new American Oak casks ageing 4 months over fine lees. After the final blend is done and the wine was stabilized and filtered before bottling.

Tasting Note

Golden yellow colour, complex aroma with notes of fresh citrus fruits from the Arinto grapes and notes of smoke from the Chardonnay. Wonderful structure and balance between the acidity and the freshness of the Arinto, the maturation of the Chardonnay and the elegance of the wood, the finish is intense and very persistent.

Food Matching

Fish dishes such as cod with cream or béchamel sauce, or exotic flavours like creamy curry dishes.



Product code: 2190

Technical Details

Varieties:

Arinto 60%

Chardonnay 40%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 4 Months

Type: American Oak 225
ltrs

% wine oaked: 20

% new oak: 100

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