

Product code: 4744

Quinta da Alorna, Marquesa de Alorna Grande Reserva Branco, Tejo, Portugal, 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

Marquesa de Alorna is the product of unique weather conditions and a selection of the best grapes every year. These varieties come from different terroirs, between Charneca (grown under a regime of integrated production) and Lezíria (originating from younger plots).

Winemaking

The grapes were harvested manually and separately in 18 kg boxes, destemmed and pressed in long and gentle cycles during the morning. After clarification of the musts, fermentation begins in new French oak barrels of 225 and 300 litres, ageing over fine lees for 8 months with batonnage. The best barrels are selected and the batch is made and bottled. Before release, this wine rests in bottle for 9 months.

Tasting Note

Fine and elegant, packed with deliciously mouthwatering notes of lime, pear and quince. The very well integrated wood reveals itself slowly through dried fruits and spices.

Food Matching

Seafood with rice, fish with pasta and mediterranean traditional dishes, intense flavoured.

Technical Details

Varieties:

Field Blend 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 3 x 75cl

Oak Ageing

Time: 8 Months

Type: French 225 Litres

% wine oaked: 100

% new oak: 100