



Technical Details

Varieties:

Syrah 40%
Castelão 25%
Others 35%

ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment

Product code: 2187

QUINTA DA ALORNA, TINTO, TEJO, PORTUGAL, 2018

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 grape varieties were harvested separately, then total destemming of the grapes before 2 days of cold maceration with skin contact, then the fermentation at a controlled temperature of 25°C. Malolactic fermentation then aging in stainless steel vats until the final blend. The wine was filtered before being bottled.

Tasting Note

A dark ruby red colour hinting at the plentiful of ripe red fruit notes, hint of chocolate and a touch of spice. A richly flavoured wine with excellent density in the mouth and well integrated tannin.

Food Matching

White meat, charcuterie and risotto.