

Product code: 2188

QUINTA DA ALORNA, TOURIGA NACIONAL, TEJO, PORTUGAL, 2019



Technical Details

Varieties:

Touriga Nacional 100%

ABV: 13%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 6 Months

Type: Second use
American

% wine oaked: 100

% new oak: None

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

To produce this wine, the best grapes were hand selected and harvested manually. After a two day pre-fermentative cold maceration on the skins, the alcoholic fermentation was performed at a controlled temperature of 23°C. After the malolactic fermentation, the wine was aged in second use American casks for 6 months.

Tasting Note

This purple coloured wine has a floral aroma with strong notes of violets and red and black fruits, like raspberry and blackberry. A well balanced round body sustaining the notes of black fruits. The finish is elegant with fine long tannins.

Food Matching

Excellent with Italian cuisine, duck, and mild cheeses.