

QUINTA DA ALORNA, VERDELHO, 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, mineraly 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

Total destemming of the grapes then a weighted crushing and pressing of the grapes. After the clarification of the must, the fermentation is carried out at 16°C in stainless steel vats.

Tasting Note

Citrus yellow in colour with lemon zest aroma and notes of tropical fruits and passion fruit. The acidity level is well-balanced with a round body and a slight herbal touch which grants complexity to this wine. A very elegant wine with a persistent and fresh finish.

Food Matching

Best as an apéritif or with grilled fish or white meat.

Technical Details

Varieties:

Verdelho 100%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment