

# QUINTA DA ALORNA

## ALVARINHO WHITE 2015



DOC do Tejo



Lezíria  
Sandy-Loam



Martta Reis Simões



100% Alvarinho



Shellfish  
Fish dishes  
Italian pasta  
As an apéritif



Serve at  
10° - 12° C



Best  
consumed  
after bottling  
or stored up  
to 5 years



### VINIFICATION

The grapes were harvested manually during the cool period at dawn. After the complete destemming and a slight immediate crushing, the clarified must began the fermentation process in stainless steel vats at 16°C. The wine was stabilised and filtered before the bottling.

*Production:* 3.300 bottles – *Bottling:* 2016



### TASTING NOTES

- Yellow citrus colour.
- Distinct aroma with notes of yellow fruits, like peach and quince.
- Complex flavour with a slight floral touch combined with a nice acidity level.



### ANALYTICAL PARAMETERS

*Alcohol content:* 12% - *Total acidity:* 6.80 g/L - *pH:* 3.20 - contains sulfites



### PACKGING

Cases with 6 bottles x 0.75 l / 100 cases per pallet.  
Bottle weight: 1.25 kg  
Case weight: 7.5 kg



### BAR CODES

Quinta da Alorna Alvarinho 0,75 L - 5601766200281  
Quinta da Alorna Alvarinho Case 6 x 0,75 L - 15601766200288

### Recommendations for Transport and Storage

In order to avoid any changes in the organoleptic and physical-chemical characteristics of the wine it should be transported and stored in good environmental conditions, especially concerning temperature (10 – 18°C) and relative humidity (50 – 80%)



QUINTA DA  
**ALORNA**  
Desde 1723