



The Daily Drinker

2018 Verdelho, Quinta da Alorna

ref. ALOR180 AUT20













Wine Variety: Whilst it is possible that Verdelho made its way to the island of Madeira (where it's been grown since at least the seventeenth century) from mainland Portugal, the balance of probability is that it originates from the island. Very little is grown on the mainland. Before phylloxera, Verdelho was the most widely-planted grape on Madeira. During the replanting process Negramoll was favoured, but of the four noble varieties, Verdelho is now the most commonly found.

Wine Region: Tejo was created in 2009, narrowing down the formerly named region of Ribatejo, which had included a great deal of pretty average, flat and fertile vineyards. It lies east of Lisbon on either bank of the Tagus river and is starting to realise its considerable potential.

Wine Producer: The first Marquis of Alorna, named the estate after he conquered the Alorna Fort in India. He founded the Quinta da Alorna in 1723. This is a large estate of 2,800 hectares, 220 of which are planted to vine. Alorna's vineyards produce something like 1.85 million litres of wine a year, 50% of which is exported. Alorna has been owned for five generations by the Lopo de Carvalho family.

Single Bottle **£11.75**
member price: £10.58

Six Bottle Case **£70.50**
member price: £63.45

 Style: Dry White - fruity	 Grape Variety: Verdelho	 Producer: Quinta da Alorna	 Serving Temperature: 8°C
 Alcohol Content: 12.5%	 Country: Portugal	 Appellation: DO Tejo	 Drink By: 2022
 Bottle Size: 75cl	 Region: Tejo	 Colour: Still White	 Food: Aperitif Canapés Cheese Chicken Fish Salads

Tasting Notes:

Pretty, pale yellow in the glass. Nose is precisely varietal in its herb-ringed orchard fruit. There's almost something a touch meaty about the aromas...which probably doesn't sound right in a white wine but be assured that it is a lovely thing of sniff. There is a bit of spice that borders on chilli. And there are mineral scents like road salt and earth. The palate is beautifully dense, but made dry by the earthy structure. That chilli thing puts in an appearance again. Pear fruit grips long, finally giving way to earthy mineral structure at the back end. A long thing this and a wine of green apple acidity. Truly varietal and rather wonderful.

#3wordtastingnote: spice, mineral, herb

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