

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE TINTO 2018

REGION Alentejo

DESIGNATION Alentejo Regional Wine

VARIETIES 40% Aragonez, 40% Trincadeira and 20% Alfrocheiro

SOIL Pronounced sloping schistous soils with medium yield potencial.

CLIMATE Mediterranean, with slight continental characteristics. Cold winters, with most rainfall between October and February (average annual precipitation around 700 mm) and very hot summers.

VINIFICATION The grapes were harvested into small crates, immediately transported back to the winery and cooled down to 15°C (59°F). The grapes were stripped from the bunch and crushed into a fermentation vat. The fermentation took place inside a conical stainless steel vat for 8 days, at 25°C (77°F), whereas daily pumping was done 4 or 5 times for 15 minutes.

ANALYTICAL DATA Alcohol content: 14% Vol.
Total acidity: 5,6 g/L
pH: 3,73
Residual sugars: 1,8 g/L

CELLARING POTENTIAL This wine can be served right after purchase, or stored for up to 2 years in a cool, dark place.

DRINKING TEMPERATURE 16°C

TASTING NOTES A delightfully rustic wine that combines complex flavors of wet earth and pipe tobacco with fruit tones of dried cherry and raspberry compote. In the mouth the flavors are fresh and clean and the finish shows dry and powerful.

PAIRING SUGGESTIONS Drink on its own or with light meals, shellfish, sushi or pasta. Share it with friends.

WINEMAKERS Rui Reguinga and José Portela

PACKAGING Case EAN: 15600831190984
Bottle EAN: 5600831190981
Bottles per case: 6
Cases per pallet: 100
Cases per layer: 12
Number of layers: 8
Case size/ Weight:
33x23x19 cm / 7,50 Kg
Pallet size/ Weight:
123x80x159 cm / 750 Kg