

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE WINEMAKER'S SELECTION TINTO 2016

REGION Alentejo

DESIGNATION Alentejo Regional Wine

VARIETIES 40 % Syrah, 30 % Alicante Bouschet and 30% Aragonès

SOIL White sloping slate soils, low yield potential.

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 hand-picked into small crates, immediately taken to the winery where they were cooled to a temperature of 15°C. The grapes were then separated, crushed and placed in French oak fermenting tanks for 8 to 10 days at 25°C of temperature. Daily pumping was carried out 4 or 5 times for 15 minutes. After fermentation, the wine was transferred into 225-litre French and American oak barrels used to age for 12 months.

ANALYTICAL DATA Alcohol content: 14,5% Vol.

Total acidity: 6,0 g/L

pH: 3,75

Residual sugars: 0,8 g/L

CELLARING POTENTIAL Consume immediately or store for up to 5 years in a cool, dark place.

DRINKING TEMPERATURE 16°C

TASTING NOTES Distinct aromas all combine seamlessly, with notes of meat, wild herbs and berry preserved peeking through. Supple on the tongue, the dark fruit intertwines with dark roasted earth flavors and hints of leather that fade into a gently dry finish.

PAIRING SUGGESTIONS Ideal for accompanying intense dishes.

WINEMAKERS Rui Reguinga and José Portela

PACKAGING Case EAN: (01)05600831190793(10)GWST16
Bottle EAN: 5600831190793
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 / 770 Kg