

QUINTA DO QUETZAL



TECHNICAL DATASHEET

QUETZAL CABERNET SAUVIGNON 2016

REGION Alentejo

DESIGNATION D.O.C. Alentejo

VARIETIES 100% Cabernet Sauvignon

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 Our fine Cabernet was made from the grapes from a single vineyard plot. The grapes were hand-picked into small crates, immediately taken to the winery and cooled to a 15°C of temperature. They were then separated, crushed and placed into a 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 the fermentation period, the wine was placed in a 225-litre French oak barrel, where it aged for 12 months, with a further 8 months aging in bottle.

ANALYTICAL DATA Alcohol content: 14,5% Vol.

Total acidity: 5,7 g/L

pH: 3,69

Residual sugars: 1,2g/L

CELLARING POTENTIAL This wine can be served right after purchase, or be stored up to 5 years in a cool, shaded place.

DRINKING TEMPERATURE 18°C

TASTING NOTES Layers of red and black fruit aromas form the nose of the wine, which has hints of tomato leaf. Ripe blackberries, black currant, and blueberry preserves are immediately recognizable on the palate, which is laced with dry tannins from beginning to end. Structured and complex.

PAIRING SUGGESTION Pairing with meat in the oven or strong soft cheeses.

WINEMAKERS Rui Reguinga and José Portela

PACKAGING Case EAN: (01)5600831190977(10)QCAB16
Bottle EAN: 5600831190977
Bottles per case: 6 | Cases per pallet: 100
Cases per layer: 12 | Number of layers: 8
Case size/ Weight: 31x25.3x17.6 cm / 8,70 kg
Pallet size/ Weight: 127x82x150 cm / 880 kg