

QUINTA DO QUETZAL



FICHA TÉCNICA QUETZAL FAMÍLIA TINTO 2016

REGION Alentejo

DESIGNATIO DOC Vidigueira

VARIETIES 60% Alicante Bouchet, 40% Syrah

SOIL Sloping slate soils on the highest points from the Estate. Low productive soils with medium/low production potential.

CLIMATE Mediterranean with some continental influence. Cold winters with rain concentrated between October and February (average annual precipitation of about 700mm/year) and very hot and dry summers.

VINIFICATION Our Quetzal Familia red 2016 is pressed from a carefully selected Alicante Bouschet and Syrah grapes. The grapes are harvested by hand, cooled down and then immediately processed by gravity in our modern winery before being fermented in 5000 litres French oak tanks with indigenous yeasts. After fermentation the wine rests for 36 months in new french oak 500lt barrels, and after 24 months in bottle.

ANALYTICAL DATA Teor Alcoólico: 14,5% Vol.
Acidez total (em ácido tartárico): 6,1 g/L
pH: 3,61 | Açúcares residuais: 2,1 g/L

CELLARING POTENCIAL After 4 years up to 12 years, stored in a cool and dark place. Open at least 1 hour before consumption, or if possible decant the wine and serve it with 16°C.

DRINKING TEMPERATURE 16°C

TASTING NOTES The Quetzal Familia wines are only produced in years in which we can guarantee an extraordinary quality of these wines. Only available in Magnum bottles which helps the wine an outstanding evolution and to remain at its best for a longer period. A powerful well balanced and complex red wine which surprises with a amazing freshness, a high concentration of a red fruits, notes of black fruit aromas, spices and Tabaco.

PAIRING SUGGESTIONS Heavy cheeses, Red meat cuts.

WINEMAKERS Rui Reguinga e José Portela