

QUINTA DO QUETZAL



TECHNICAL DATASHEET

QUETZAL RESERVA TINTO 2018

REGION Alentejo

DESIGNATION D.O.C. Alentejo

VARIETIES 50% Syrah, 35% Alicant Bouschet and 15% Trincadeira

SOIL Sloping slate soils white low production potential.

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

VINIFICATION The grapes are gathered in small bins and immediately taken to the winery and cooled to a temperature of 15°C. They are then separated, crushed and deposited in a fermenting vat of French Oak. Fermentation takes between 8 days at a temperature of 26°C. Pumping over is carried out 4 or 5 times daily for 15 minute periods. After alcoholic fermentation the wine is placed in 225-litre barrels of French oak, where it will age for 20 months and another 8 month in bottle.

ANALYICAL DATA Alcohol content: 15,0% Vol.
Total acidity (in tartaric acid) 6,2 g/L
pH: 3,63
Residual sugars: 3,0 g/L

CELLARING POTENTIAL Consume immediately or keep until 5 years, in a cool, shaded place.

DRINKING TEMPERATURE 18°C

TASTING NOTES A garnet colouris followed by pomegranate with notes of dark fruit and spices. very elegant taste of smooth wood. In mouth fine structured, with fresh notes and long silky tannins.

PAIRING SUGGESTIONS Goes very well with game dishes and strong cheeses.

WINEMAKERS Rui Reguinga and José Portela

PACKAGING Box Bar Code: (01)05600314890134(10)QR18
Bottle bar code: 5600314890134
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