

# QUINTA DO QUETZAL



## TECHNICAL DATASHEET

### GUADALUPE WINEMAKER'S SELECTION BRANCO 2016

<b>REGION</b>	Alentejo	<b>ANALYTICAL DATA</b>	Alcohol content: 13% Vol. Total acidity: 5,4 g/L   pH: 3,50 Residual sugars: 0,68 g/L
<b>DESIGNATION</b>	Alentejo Regional Wine	<b>CELLARING POTENTIAL</b>	This wine can be served right after purchase, or be stored up to 2 years in a cool, shaded place.
<b>VARIETIES</b>	100% Antão Vaz	<b>DRINKING TEMPERATURE</b>	12°C
<b>SOIL</b>	Pronounced sloping schistous soils with medium yield potencial.	<b>TASTING NOTES</b>	A rich butteriness wafts from the glass, surrounded by tropical fruit aromas. The flavors in the mouth are round, with ripe fruit and a distinct toasted oak flavor, like buttered toast, that is well incorporated and long lasting on the palate.
<b>CLIMATE</b>	Mediterranean, with slight continental characteristics. Cold winters, with most rainfall between October and February (average annual precipitation around 700 mm) and very hot summers.	<b>PAIRING SUGGESTIONS</b>	Ideal for accompanying fish stews and roasts, as well as white meat.
<b>VINIFICATION</b>	The grapes were harvested into small crates, immediately transported back to the winery and cooled down to 10°C (50°F). The grapes were stripped from the bunch, crushed and then pressed. The resulting must flowed into a stainless steel vat, inside a refrigerated chamber, where it underwent 48 hours of static clarification at low temperatures. Half of the must fermented from 15 to 20 days, at 14°C (57°F) in stainless steel, and the other half in used french oak barrils . The wine was bottled 6 months afterwards.	<b>WINEMAKERS</b>	Rui Reguinga and José Portela
		<b>PACKAGING</b>	Case EAN: (01)05600831190632(10)GWSB16 Bottle EAN: 5600831190632 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