QUINTA DO QUETZAL



QUETZAL ARTE TINTO 2022 MAGNUM

REGION: Alentejo

DESIGNATION: D.O.C. Alentejo -Vidigueira.

VARIETIES: Alicante Bouschet, Alfrocheiro, Syrah

SOIL : Pronounced sloping schistous soils with medium yield potencial.

CLIMATE: Our vineyards thrive in a climate perfectly suited for producing excellent wines. The annual rainfall of around 700 mm, concentrated in the winter, nourishes the vines for the growing season. The hot, dry summers, combined with cool nights, ensure a slow ripening of the grapes, preserving acidity and enhancing aromas.

VINIFICATION: The grapes were hand-picked into small boxes, transported to the winery, and cooled to 15ºC. After being destemmed and crushed, fermentation took place in French oak vats at 25ºC, with 4 to 5 pump-overs per day, each lasting 15 minutes. Following alcoholic fermentation, the wine was aged for 12 months in second-use American and French oak barrels, each with a capacity of 225 liters.

ANALYTICAL DATA :

Alcohol content: 14,5% Vol.
Total acidity: 5,4 g/L
pH: 3,52
Residual sugars: 1,2 g/L
Calorie value: 87 kcal / 360 kJ

SERVING TEMPERATURE: 16ºC

TASTING NOTES: Garnet-colored wine with aromas of black berries, spice and dried fruits. On the palate, dense and compact, with layers of cocoa and black fruits, creamy and smooth tannins.

PAIRING SUGGESTION : Ideal for rich meat dishes, such as red and white meats prepared in the oven and game dishes.

WINEMAKER: José Portela

BOTTLE		
NET WEIGHT	UN / CS	EAN
1500 ml	1	5600314890752

CASE				
ITF	HEIGHT	WIDTH	LENGHT	G.WEIGHT
15600314890759	37cm	11cm	11cm	2,4 kg

PALETTE		
CS./ LAYER	LAYERS/PLT	CX / PLT
22	12	264

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Established by Cees and Inge de Bruin in 2003, Quinta do Quetzal is a family-owned estate in the renowned Vidigueira region of Alentejo, in Portugal. The estate seamlessly combines the founders' passions for winemaking, contemporary art, and exceptional food. Celebrated for its exceptional wines, our estate blends tradition with innovation.