

QUINTA DO QUETZAL



TECHNICAL DATASHEET

ARTE SELECTION RED 2022

REGION	Doc Alentejo	CELLARING POTENTIAL	This wine can be enjoyed immediately after purchase or stored for up to 5 years in a cool, dark place.
DESIGNATION	Vinho Regional Alentejano	DRINKING TEMPERATURE	16°C
VARIETIES	Alicante Bouschet, Alfrocheiro, Syrah	TASTING NOTES	ARTE Selection Red 2021 is a garnet-colored wine with aromas of dark wild berries, spices, and dried fruits. On the palate, it is dense and compact, with layers of dark cocoa, black fruits, and a balsamic touch. It features creamy and smooth tannins. Distinct aromas all combine seamlessly, with notes of meat, wild herbs and berry preserved peeking through. Supple on the tongue, the dark fruit intertwines with dark roasted earth flavors and hints of leather that fade into a gently dry finish.
SOIL	Schist soils of medium productive potential with a steep slope.	PAIRING SUGGESTIONS	Ideal for rich meat dishes, such as roasted red and white meats and game dishes.
CLIMATE	Our vineyard thrives 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.	WINEMAKERS	José Portela
VINIFICATION	The grapes were hand-picked into small boxes, transported to the winery, and cooled to 15°C. After being destemmed and crushed, fermentation took place in French oak vats at 25°C, 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.	PACKAGING	Case EAN:(01)05600314890714 Batch: QARTT2022 Bottle EAN: 5600314890714 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
ANALYTICAL DATA	Alcohol content: 14,5% Vol. Total acidity: 5,4 g/L pH: 3,52 Residual sugars: 1,2 g/L Caloric Value /100ml :87 kcal/360 ki		