

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE TINTO 2023

REGION	Alentejo	CELLARING POTENTIAL	This wine can be served right after purchase, or stored for up to 2 years in a cool, dark place.
DESIGNATION	Alentejo Regional Wine		
VARIETIES	40% Aragonez, 40% Trincadeira and 20% Alfrocheiro	DRINKING TEMPERATURE	16°C
SOIL	Pronounced sloping schistous soils with medium yield potencial.	TASTING NOTES	A delightfully rustic wine that combines complex flavors of wet earth and pipe tobacco with fruit tones of dried cherry and raspberry compote. In the mouth the flavors are fresh and clean and the finish shows dry and powerful.
CLIMATE	Mediterranean, with slight continental characteristics. Cold winters, with most rainfall between October and February (average annual precipitation around 700 mm) and very hot summers.	PAIRING SUGGESTIONS	Drink on its own or with grilled fish, red meats or pasta. Share it with friends.
VINIFICATION	The grapes were harvested into small crates, immediately transported back to the winery and cooled down to 15°C (59°F). The grapes were stripped from the bunch and crushed into a fermentation vat. The fermentation took place inside a conical stainless steel vat for 8 days, at 25°C (77°F), whereas daily pumping was done 4 or 5 times for 15 minutes.	WINEMAKER	José Portela
ANALYTICAL DATA	Alcohol content: 13,5% Vol. Total acidity: 5,2 g/L pH: 3,62 Residual sugars: 1,2 g/L Energy Value: 80 kcal / 337 Kj /100 cm3	PACKAGING	Case EAN: (01) 05600314890684(10)GT2023 Bottle EAN: 5600314890684 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 / 750 Kg