

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE BRANCO 2024

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	DRINKING TEMPERATURE	10°C
VARIETIES	50% Antão Vaz, 30% Arinto and 20% Verdelho	TASTING NOTES	Fruity on the aroma, showing white fruit and citrus notes. In the mouth it's elegant, balanced and fresh, keeping the citrus notes and a mineral touch in the end.
SOIL	Pronounced sloping schistous soils with medium yield potencial.	PAIRING SUGGESTIONS	The Guadalupe white is a wine that works well as an aperitif, but also to accompany grilled fish, pasta or fresh salad dishes. Share it with your friends.
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.	WINEMAKER	José Portela
VINIFICATION	The grapes were harvested into small crates, immediately transported 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. The must ferments for 15 to 20 days, at 14°C (57°F). The wine was bottled 6 months later.	PACKAGING	Case EAN: (01) 05600314890646(10)GB2024 Bottle EAN: 5600314890646 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: 12,5% Vol. Total acidity: 5,3 g/L pH: 3,38 Residual sugars: 0,5 g/L Energy value: 73 kcal / 304 Kj /100 cm3		