

# QUINTA DO QUETZAL



## TECHNICAL DATASHEET

### GUADALUPE TINTO 2022

<b>REGION</b>	Alentejo	<b>CELLARING POTENTIAL</b>	This wine can be served right after purchase, or stored for up to 2 years in a cool, dark place.
<b>DESIGNATION</b>	Alentejo Regional Wine		
<b>VARIETIES</b>	40% Aragonez, 40% Trincadeira and 20% Alfrocheiro	<b>DRINKING TEMPERATURE</b>	16°C
<b>SOIL</b>	Pronounced sloping schistous soils with medium yield potencial.	<b>TASTING NOTES</b>	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.
<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>	Drink on its own or with grilled fish, red meats or pasta. Share it with friends.
<b>VINIFICATION</b>	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.	<b>WINEMAKERS</b>	Rui Reguinga and José Portela
<b>ANALYTICAL DATA</b>	Alcohol content: 14,5% Vol. Total acidity: 5,2 g/L pH: 3,79 Residual sugars: 1,9 g/L	<b>PACKAGING</b>	Case EAN: (01)05600314890103(10)GT19 Bottle EAN: 5600314890103 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