

QUINTA DO QUETZAL



TERROIR CABERNET SAUVIGNON 2021

REGION: Alentejo

DESIGNATION: D.O.C. Alentejo.

VARIETIES: 100% Cabernet Sauvignon.

SOIL: Soils developed on schist, with medium productive potential and a steep slope.

CLIMA: Mediterranean climate with some continental influence. Cold winters with rainfall concentrated between October and February (average annual precipitation is around 700 mm) and very hot summers.

CLIMATE: Quetzal Terroir Cabernet Sauvignon is produced from grapes sourced from a single plot of the Vinha do Coronel. The grapes were hand-harvested, taken to the winery and cooled. Fermentation took place over 6 to 8 days at around 25°C, with 3 to 4 daily pump-overs. After fermentation, the wine was transferred to French oak barrels.

ANÁLYTICAL DATA:

Alcohol content: 14.5% Vol.

Total acidity: 5.7 g/L

pH: 3.62

Residual sugars: 1.2 g/L

Energy value: 84 kcal / 360 kJ

CONSUME: This wine can be enjoyed immediately after purchase or stored for up to 4 years in a cool, dark place.

CONSUME TEMPERATURE: 16°C-18°C

TASTING NOTES: Elegant wine, garnet in colour, with notes of black fruit, spices, and long, silky tannins.

PAIRING SUGGESTION: Pairs very well with seasoned roasted meats or meats served with sauce. Also pairs well with seasoned fish dishes.

WINEMAKER: José Portela

PACKAGING:

Case EAN : (01)05600314890738(10)QCS2021

Bottle EAN : 5600314890738

Bottles per case: 6

Cases per pallet: 100

Cases per layer: 12

Number of layers: 8

Case dimensions / weight: 33x23x19 cm/ 7.5k

Pallet dimensions / weight:

123x80x159cm/770kg

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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.