

QUINTA DO QUETZAL



QUETZAL RICH WHITE 2019

REGION: Alentejo

DESIGNATION: Fortified wine

VARIETIES: 100% Alicante Bouschet

SOIL : Schistous soils on steep slopes with an average productive potential.

CLIMATE: Mediterranean with some continental features. Cold winters with a more concentrated rainfall between October and February (average annual rainfall is around 700mm), and very hot summers.

VINIFICATION: The grapes from the Colonel's vine Plot were harvested already in a highly ripe state, placed in small crates and immediately transported to the wine cellar where they were cooled to a temperature of 10°C straight away. Then they were stripped and trodden on (bare feet) for 3 days. The alcoholic fermentation was carried out at a controlled

temperature of 16°C in a small fermentation vat and then stopped with the addition of Wine Spirits at 77% alc/vol. Finally, the wine aged for 16 months in new barrels.

ANALYTICAL DATA :

Alcohol content: 17,5% Vol.

Total acidity: 5,2 g/L

pH: 3,42

Residual sugars: 142 g/L

Calorie value: E/100 ml : 655kJ/156 Kcal

SERVING TEMPERATURE: 8°C

TASTING NOTES: A fresh wine with an aroma of exotic fruits and a sweet and elegant taste.

PAIRING SUGGESTION : Ideal as an aperitif and accompanies dried fruit well.

WINEMAKER: José Portela

BOTTLE		
NET WEIGHT	UN / CS	EAN
375ml	3	5600314890868

CASE				
ITF	HEIGHT	WIDTH	LENGHT	G.WEIGHT
15600314890868	15,5cm	23cm	33,3cm	2,8 kg

PALETTE		
CS./ LAYER	LAYERS/PLT	CX / PLT
11	9	99

Quinta do Quetzal - Apartado 19, 7960-909 - Vidigueira Portugal - t +351 284 441 618 - quintadoquetzal.com - marketing@quintadoquetzal.com



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.