

QUINTA DO QUETZAL



TECHNICAL DATASHEET

SINGLE HARVEST TINTO 2023

REGION Alentejo

DESIGNATION Vinho Regional Alentejano

VARIETIES Trincadeira, Alfrocheiro, Alicante Bouschet

SOIL Slate-based soils of medium productive potential with a steep slope.

CLIMA Mediterranean with some continental influence. Cold winters with rainfall concentrated between October and February (approximately 700 mm annually) and very hot summers.

VINIFICATION The grapes destined for the production of Quetzal Single Harvest Red are harvested at the ideal moment of ripeness, ensuring efficiency and speed in receiving the grapes at the winery. Upon arrival at the winery, the grapes are immediately passed through a heat exchanger to lower their temperature, preserving their aromas and freshness. The grapes are then sorted on a sorting table, removing impurities and damaged grapes.

After this triage, the grapes are de-stemmed, crushed, and pressed.

Fermentation occurs in stainless steel tanks for 15 to 20 days at a controlled temperature of 26°C, allowing full expression of varietal aromas.

This process ensures the production of a fresh red wine, with aromatic notes of red fruits and spices, good structure, smooth tannins, and a balanced finish.

ANALYTICAL DATA Alcohol Content: 14% Vol.
Total Acidity: 5.3 g/l

pH: 3.62

Residual Sugars 1.6 g/l

Energy: 351 kJ / 84 kcal

CELLARING POTENTIAL Store in a cool, dry place, away from light. Wine ready to drink, no decanting needed. 2-3 years.

DRINKING TEMPERATURE 16°C

TASTING NOTES Intense ruby red. Expressive notes of red fruit and wild berries. Juicy and balanced, with creamy tannins and delicate acidity.

PAIRING SUGGESTIONS Grilled meats, roasted lamb, hearty pasta dishes, and Portuguese classics like Pork Alentejana and Duck Rice.

WINEMAKERS José Portela

PACKAGING ITF box: 15600314890677
EAN bottle: 5600314890677
Garrafas por caixa: 6
Caixas por palete: 100
Caixas por fiada: 12
No de fiadas: 8
Dimensão/ Peso da caixa: 33x23x19 cm/ 7,50 Kg
Dimensão/ Peso da palete: 123x80x159 cm / 770 Kg