

QUINTA DO QUETZAL



TECHNICAL DATASHEET

ARTE SELECTION WHITE 2023

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| REGION | Alentejo |
| DESIGNATION | Vinho Regional Alentejano |
| VARIETIES | Antão Vaz, Verdelho, Arinto |
| SOIL | Pronounced sloping schistous soils with medium yield potencial. |
| CLIMATE | Our vineyards thrive in a climate perfectly suited for producing excellent wines. The annual rainfall of around 700 mm, concentrated in the winter, nourishes the vines for the growing season. The hot, dry summers, combined with cool nights, ensure a slow ripening of the grapes, preserving acidity and enhancing aromas. |
| VINIFICATION | The grapes were harvested into small boxes, transported to the winery, and cooled to 10°C. They were then destemmed, crushed, and pressed. The must was placed in a stainless steel tank in a cold chamber for static clarification at low temperature for 48 hours. Half of the must fermented for 15 to 20 days at 14°C in stainless steel, while the other half fermented for 6 months in second-use French oak barrels. The wine was bottled after 12 months. |

ANALYTICAL DATA Alcohol content: 13,0% Vol.

Total acidity: 5,7 g/L

pH: 3,25

Residual sugars: 0,4 g/L

Calorie value: 74 kcal / 310 kJ

CELLARING POTENTIAL

This wine can be served right after purchase, or be stored up to 2 years in a cool, shaded place.

DRINKING TEMPERATURE 12°C

TASTING NOTES

The wine shows a lemon-yellow color and a complex aroma of white-fleshed fruits, white flowers, and vibrant citrus. On the palate, it is rich, with refreshing acidity and a long, clean, textured finish.

PAIRING SUGGESTIONS

Its structure allows it to pair well with white meats, complex and refined fish dishes, seafood, and light cheeses.

WINEMAKER José Portela

PACKAGING

Case EAN: (01) 05600314890592 (10) QARTET2021

Bottle EAN: 5600314890592

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