

# QUINTA DO QUETZAL



## TECHNICAL DATASHEET

### QUETZAL BRUT 2017

**REGION** Alentejo

**DESIGNATION** I.G. - Vinho Espumante Alentejano

**VARIETIES** 30% Antão Vaz, 60% Arinto and 10% Perrum

**SOIL** Sloping slate soils white low production potential.

**CLIMATE** Mediterranean, with slight continental characteristics. Cold winters, with most rainfall between October and February (average annual precipitation around 700 mm) and very hot summers.

**VINIFICATION** After careful selection of the grapes in the vineyard, they were harvested in the beginning of the harvest season into small boxes and immediately transported to the cellar and cooled down to 10°C (50°F). The resulting must was placed inside a stainless steel tank inside a cold room. The fermentation occurred for 15 to 20 days 14°C (57°F) of temperature. The bases of this sparkling wine was bottled after 6 months, where the second fermentation took place in the bottle for about 24 months until “degorgement”.

**ANALYTICAL DATA** Alcohol content: 12,5% Vol.

Total acidity: 6,3 g/L

pH: 3,23

Residual sugars: 0,7 g/L

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

**DRINKING TEMPERATURE** 10°C

**TASTING NOTE** Citric color with intense aroma, notes of white fruit together with toasty bread notes. In the mouth its balanced with very nice acidity and freshness, with fine and persistent bubbles.

**PAIRING SUGGESTIONS** Perfect as an aperitif, but also to accompany grilled fish or sea food dishes.

**WINEMAKERS** Rui Reguinga and José Portela

**PACKAGING** Case EAN: (01)05600314890035(10)QBRUT17  
Bottle EAN: 5600314890035  
Bottles per case: 1  
Case size/ Weight:  
9,8x9,8x32,7 cm / 1,67 Kg