

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE ROSÉ 2020

REGION	Alentejo	CELLARING POTENTIAL	This wine can be served right after purchase, or stored for up to 2 years in a cool, dark place.
DESIGNATION	Alentejo Regional Wine	DRINKING TEMPERATURE	8°C
VARIETIES	70% Aragonez and 30% Syrah	TASTING NOTES	A fruity, fresh, well balanced wine, with a very pleasant taste of raspberries and a hint of strawberries.
SOIL	Pronounced sloping schistous soils with medium yield potencial.	PAIRING SUGGESTIONS	Drink on its own or with light meals, shellfish, pizza or pasta. Share it with friends.
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.	WINEMAKERS	Rui Reguinga and José Portela
VINIFICATION	The grapes were harvested into small crates, immediately transported to the Winery and cooled down to 10°C (50°F). The grapes were stripped from the bunch, crushed and then pressed. The resulting must flowed into a stainless steel vat inside a refrigerated chamber, where it underwent 48 hours of static clarification at low temperatures. The must ferments for 15 to 20 days, at 14°C (57°F). The wine was bottled 6 months later.	PACKAGING	Case EAN: (01)05600314890189(10)GR20 Bottle EAN: 5600314890189 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 / 750 Kg
ANALYTICAL DATA	Alcohol content: 12,5% Vol. Total acidity: 4,8 g/L pH: 3,52 Residual sugars: 0,6 g/L		