

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE BRANCO 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 10°C

VARIETIES 50% Antão Vaz, 30% Arinto and 20% Verdelho

SOIL Pronounced sloping schistous soils with medium yield potential.

TASTING NOTES Fruity on the aroma, showing white fruit and citrus notes. In the mouth it's elegant, balanced and fresh, keeping the citrus notes and a mineral touch in the end.

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.

PAIRING SUGGESTIONS The Guadalupe white is a wine that works well as an aperitif, but also to accompany grilled fish, pasta or fresh salad dishes. Share it with your friends.

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.

WINEMAKERS Rui Reguinga and José Portela

ANALYTICAL DATA Alcohol content: 12,5% Vol.
Total acidity: 5,5 g/L
pH: 3,40
Residual sugars: 0,5 g/L

PACKAGING Case EAN: 15600314890179
Bottle EAN: 5600314890172
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