QUINTA DO QUETZAL



QUETZAL RESERVA 2023

REGION: Alentejo

DESIGNATION D.O.C. Alentejo -Vidigueira.

VARIETIES: 100% Cabernet Sauvignon.

SOIL: Sloping slate soils with medium 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: : he grapes were harvested according to their degree of ripeness. After crushing, the must was clarified by static settling for 48 to 72 hours. Fermentation took place in new French and American oak barrels at a temperature between 14°C and 16°C over a period of 30 days. After the completion of fermentation, the wine underwent a further 6 months of barrel aging, with weekly bâtonnage.

ANÁLYTICAL DATA:
Alcohol content: 13% Vol.
Total acidity: 5,8 g/L
pH: 3.42
Residual sugars: 0,5 g/L
Energy value: 76kcal/318 kJ

CONSUME TEMPERATURE: 12°C

TASTING NOTES: The wine displays a slightly golden color with aromas of tropical fruit, stone fruit, and minerals, combined with notes of dried fruits and caramel derived from oak aging. On the palate, it is highly complex and well-structured, with a freshness that persists throughout the tasting.

PAIRING SUGGESTION: The structure on the wine allows it to pair well with intense fish dishes, lighter red meat dishes and strong cheeses.

WINEMAKER: José Portela

UNIT		
NET WEIGHT	UN / CS	EAN
750 ml	6	5600314890820

CASE				
ITF	HIGHT	WIDTH	LENGHT	GROSS WEIGHT
15600314890827	15,5cm	26cm	33,3cm	8,50 Kg

PALETE		
CS./ LAYER	LAYERS/PLT	UN/ PLT
12	8	96

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Established by Cees and Inge de Bruin in 2003, Quinta do Quetzal is a family-owned estate in the renowned Vidigueira region of Alentejo, in Portugal. The estate seamlessly combines the founders' passions for winemaking, contemporary art, and exceptional food. Celebrated for its exceptional wines, our estate blends tradition with innovation.