

QUINTA DO QUETZAL



TECHNICAL DATASHEET

QUETZAL RESERVA BRANCO 2018

REGION	Alentejo	CELLARING POTENTIAL	Immediately or up in a cool and shaded place.
DESIGNATION	Vinho Regional Alentejano	DRINKING TEMPERATURE	12°C
VARIETIES	100% Antão Vaz	TASTING NOTES	The wine shows a light golden color with tropical, stone fruit and mineral aromas, together dried fruit and butterscotch aromas from the oak resting. In the mouth its complex and structured, with a lot of freshness throughout the tasting.
SOIL	Sloping slate soils with medium production potential.	PAIRING SUGGESTIONS	The structure on the wine allows it to pair well with intense fish dishes, lighter red meat dishes and strong cheeses.
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 hand-picked as they mature. After crushed, the resulting must underwent 48 to 72 hours of static clarification. The fermentation took place in new French oak barrels followed by 6 months with “batônnage” from 14°C to 16°C of temperature during 30 days.	PACKAGING	Case EAN: (01)05600314890219(10)QRB18 Bottle EAN: 5600314890219 Bottles per case: 6 Cases per pallet: 100 Cases per layer: 12 Number of layers: 8 Case size/ Weight: 33,2x23x15,5 cm / 8,50 Kg Pallet size/ Weight: 124x80x154 cm / 890 Kg
ANALYTICAL DATA	Alcohol content: 13,5% Vol. Total acidity: 4,6 g/L pH: 3,558 Residual sugars: 1,0 g/L		