



TECHNICAL DATASHEET

QUETZAL RICH WHITE 2016

REGION	Alentejo	ANALYTICAL DATA	Alcohol content: 16,50% Vol. Total acidity: 4,7 g/L pH: 3,70 Residual sugars: 126 g/L
DESIGNATION	Fortified wine – D.O.C. Alentejo	CELLARING POTENTIAL	May be consumed immediately or stored in a cool and dark place.
VARIETIES	100% Antão Vaz	DRINKING TEMPERATURE	8°C
SOIL	Sloping slate soils white low production potential.	TASTING NOTES	A sweet wine with an aroma of exotic fruits and an elegant taste.
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	Ideal as an aperitif and accompanies dried fruit well.
VINIFICATION	The grapes from the special plot, called Colonel's vineyard were hand-picked in a highly ripe state. Inside small crates they were immediately transported to the wine cellar where they were rapidly cooled to 10°C of temperature. They were stripped and trodden on (bare feet) for 3 days. The alcoholic fermentation was carried out at a controlled temperature of 16°C in a small tank. The fermentation stopped with the addition of a 77% alc/vol wine spirit. Finally, the wine aged for 16 months in new French oak barrels.	WINEMAKERS	Rui Reguinga and José Portela
		PACKAGING	Case EAN: (01)05600314890202(10)RW146 Bottle EAN: 5600314890202 Bottles per case: 3 Case size/ Weight: 35x27x6,3 cm / 2,797 Kg