

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE ROSÉ 2022

REGION Alentejo

DESIGNATION Alentejo Regional Wine

VARIETIES 70% Aragonez and 30% Syrah

SOIL Pronounced sloping schistous soils with medium yield potencial.

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 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.

ANALYTICAL DATA Alcohol content: 12% Vol.

Total acidity: 5 g/L

pH: 3,48

Residual sugars: 0,3 g/L

Calorific value: 70 kcal / 100m3

CELLARING POTENTIAL This wine can be served right after purchase, or stored for up to 2 years in a cool, dark place.

DRINKING TEMPERATURE 8°C

TASTING NOTES A fruity, fresh, well balanced wine, with a very pleasant taste of raspberries and a hint of strawberries.

PAIRING SUGGESTIONS Drink on its own or with light meals, shellfish, pizza or pasta. Share it with friends.

WINEMAKER José Portela

PACKAGING Case EAN: (01)05600314890462(10)GR2022
Bottle EAN: 5600314890462

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