

# QUINTA DO QUETZAL



## TECHNICAL DATASHEET

### GUADALUPE BRANCO 2022

<b>REGION</b>	Alentejo	<b>CELLARING POTENTIAL</b>	This wine can be served right after purchase, or stored for up to 2 years in a cool, dark place.
<b>DESIGNATION</b>	Alentejo Regional Wine	<b>DRINKING TEMPERATURE</b>	10°C
<b>VARIETIES</b>	50% Antão Vaz, 30% Arinto and 20% Verdelho	<b>TASTING NOTES</b>	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.
<b>SOIL</b>	Pronounced sloping schistous soils with medium yield potencial.	<b>PAIRING SUGGESTIONS</b>	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.
<b>CLIMATE</b>	Mediterranean, with slight continental characteristics. Cold winters, with most rainfall between October and February (average annual precipitation around 700 mm) and very hot summers.	<b>WINEMAKER</b>	José Portela
<b>VINIFICATION</b>	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.	<b>PACKAGING</b>	Case EAN: (01)05600314890455(10)GB2022 Bottle EAN: 5600314890455 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
<b>ANALYTICAL DATA</b>	Alcohol content: 12,5% Vol. Total acidity: 5 g/L pH: 3,51 Residual sugars: 0,4 g/L		