

QUINTA DO QUETZAL



TECHNICAL DATASHEET

GUADALUPE WINEMAKER'S SELECTION BRANCO 2018

REGION	Alentejo	ANALYTICAL DATA	Alcohol content: 13,5% Vol. Total acidity: 5,2 g/L pH: 3,42 Residual sugars: 0,6 g/L
DESIGNATION	Alentejo Regional Wine	CELLARING POTENTIAL	This wine can be served right after purchase, or be stored up to 2 years in a cool, shaded place.
VARIETIES	80% Antão Vaz, 20% Arinto	DRINKING TEMPERATURE	12°C
SOIL	Pronounced sloping schistous soils with medium yield potencial.	TASTING NOTES	A rich butteriness wafts from the glass, surrounded by tropical fruit aromas. The flavors in the mouth are round, with ripe fruit and a distinct toasted oak flavor, like buttered toast, that is well incorporated and long lasting on the palate.
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 for accompanying fish stews and roasts, as well as white meat.
VINIFICATION	The grapes were harvested into small crates, immediately transported back 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. Half of the must fermented from 15 to 20 days, at 14°C (57°F) in stainless steel, and the other half in 6 months used french oak barrils . The wine was bottled 12 months afterwards.	WINEMAKERS	Rui Reguinga and José Portela
		PACKAGING	Case EAN: (01)05600314890097(10)GWSB19 Bottle EAN: 5600314890097 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