

QUINTA DO QUETZAL



TECHNICAL DATASHEET

QUETZAL VERDELHO 2020

REGION	Alentejo	CELLARING POTENTIAL	Immediately or up in a cool and shaded place.
DESIGNATION	Vinho Regional Alentejano	DRINKING TEMPERATURE	12°C
VARIETIES	100% Verdelho	TASTING NOTES	The shows a citric color with kiwi and matured fruit aromas, together with toasty dries fruit aromas from the oak resting. In the mouth its complex and fresh with a nice mineral acidity.
SOIL	Sloping slate soils with medium production potential.	PAIRING SUGGESTIONS	Its structure allows the pairing with white meats, refined and complex fish dishes and cheese.
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	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 “batônage” from 14°C to 16°C of temperature during 30 days.	PACKAGING	Case EAN: (01)5600314890349(10)QVERD20 EAN bottle: 5600314890349 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: 13,0% Vol. Total acidity: 5,4 g/L pH: 3,42 Residual sugars: 0,4 g/L		