

# QUINTA DO QUETZAL



## TECHNICAL DATASHEET QUETZAL RESERVA TINTO 2015

**REGION** Alentejo

**DESIGNATION** D.O.C. Alentejo

**VARIETIES** 50% Syrah, 35% Alicant Bouschet and 15% Trincadeira

**SOIL** Sloping slate soils white low production potential.

**CLIMATE** Mediterranean, with slight inland characteristics. Cold winters, with most rainfall between October and February (average annual precipitation is about 700 mm) and very hot summers.

**VINIFICATION** The grapes are gathered in small bins and immediately taken to the winery and cooled to a temperature of 15°C. They are then separated, crushed and deposited in a fermenting vat of French Oak. Fermentation takes between 8 days at a temperature of 26°C. Pumping over is carried out 4 or 5 times daily for 15 minute periods. After alcoholic fermentation the wine is placed in 225-litre barrels of French oak, where it will age for 20 months and another 8 month in bottle.

**ANALYICAL DATA** Alcohol content: 15% Vol.  
Total acidity (in tartaric acid) 6,1 g/L  
pH: 3,66  
Residual sugars: 2,1 g/L

**CELLARING POTENTIAL** Consume immediately or keep until 5 years, in a cool, shaded place.

**DRINKING TEMPERATURE** 18°C

**TASTING NOTES** A garnet colouris followed by pomegranate with notes of dark fruit and spices. very elegant taste of smooth wood. In mouth fine structured, with fresh notes and long silky tannins.

**PAIRING SUGGESTIONS** Goes very well with refined meat served with gravy or spicy fish dishes.

**WINEMAKERS** Rui Reguinga and José Portela

**PACKAGING** Box Bar Code: 15600831190691  
Bottle bar code: 5600831190694  
Bottles per case: 6  
Cases per pallet: 100  
Cases per layer: 12  
Number of layers: 8  
Case size/ Weight: 31x25.3x17.6 cm / 8,70 kg  
Pallet size/ Weight: 127x82x150 cm / 880 kg