

2012 - Amoreira da Torre Red Wine

*... young flavor of mulberry and plum
Soft and perfumed
Pleasant, fresh and irreverent...*

Amoreira da Torre- Regional Alentejo Wine – Red 2012

organic wine

Control Entety – CE SATIVA (PT-BIO-03); License NR:AB1609UP

- Alcohol: 14,1 %
- Total acidity: 5,6 g/lit
- Volatile acidity: 0,84 g/lit
- Ph: 3,76
- Residual Sugar: 6,1 g/lit
- SO2 total: 97 mg/lit

- Varrieties: 50%: Trincadeira, 40% Aragone:
Souvignon



- Terroir: Quinta da Amoreira da Torre in the south of Portugal, in Alentejo, a region with the required conditions for producing high quality tradicional wines.

The Climate is Mediterranean with some continental, specially in summer.

The Soil is Mediterranean pardo with some granite.

Altitude of the vineyard is 240m.

- Vinification: Harvested in boxes of 25 kilos, desengace complete and fermented in horizontal rotating tanks (vinimatic's) in a controlled temperature. After a light crushing malolática fermentation starts spontaneously.. Bottling is preceded by filtration earth of medium porosity.
- Tasting: Grenadine colour with an aroma of youth and fresh red fruits and some spices, notes of youth. Long and soft finish.
- Recommended temperature for drinking: 16° - 18° C.

- International Awards:
Germany: Mundus Vini BIOFACH 2014: SILVER

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- Enólogo: Paulo Laureano
- Average annual production of label: 20.000 bottles 75CL



