
2013- Amoreira da Torre Red Wine

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



Vinho Biológico

Sistema de controlo CE – SATIVA – AB1609UP

- Alcohol: 14 %
 - Total acidity: 5,87 g/lit
 - Volatile acidity: 0,80 g/lit
 - Ph: 3,69
 - Residual Sugar: 7,1 g/lit
 - SO2 total: 98 mg/lit
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- Varieties: 50%: Trincadeira, 40% Aragonez, 10% Cabernet Sauvignon
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- Terroir: Quinta da Amoreira da Torre in the south of Portugal, in Alentejo, a region with the required conditions for producing high quality traditional 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.
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- 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.
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- Tasting: Grenadine colour with an aroma of youth and fresh strawberries and other red fruits, some spices and mint, notes of youth. Long and soft finish.
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- Recommended temperature for drinking: 16° - 18° C.
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- Productor: Sociedade Agrícola da Calha do Grou, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal
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- Enólogo: Paulo Laureano
 - Average annual production of label: 20.000 bottles 75CL

