

2014- 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 2014

organic wine

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



- Alcohol: 14 %
- Total acidity: 5,87 g/lit
- Volatile acidity: 0,75 g/lit
- Ph: 3,71
- Residual Sugar: 3,4 g/lit
- SO2 total: 98 mg/lit

- Varrieties: 85 % Aragonez, 15 % Cabernet Sauvignon

- 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 same continental, specially in summer.
The Soil is Mediterranean pardo with same granite.
Altitude of the vineyard is 240m.

- Vinification: Harvested in boxes df 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 strawberries and other red fruits, same spices and mint, notes of youth. Long and soft finish.

- Recommended temperature for drinking: 16° - 18° C.

- Productor: Sociedade Agrícola da Calha do Grou, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal represented by Paulo Sendin, +351 937200305
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- Enólogoist: Paulo Laureano

- Average annual production of labele: 20.000 bottles 75CL

