

## 2015- 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 2015

Organic Wine

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

- Alcohol: 14,3 %
- Total acidity: 5,4 g/lit
- Volatile acidity: 0,69 g/lit
- Ph: 3,75
- Residual Sugar: 0,4 g/lit
- SO2 total: 48 mg/lit



- Varieties: 60 % Aragonez, 30% Trincadeira; 10 % 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 traditional 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 of 25 kilos, desengace complete and fermented in vertical inox tanks in a controlled temperature. After a light crushing, alcoholic and malolática fermentation starts spontaneously only with natural yeasts.. Bottling is preceded by filtration earth of medium porosity. No oaked wine.
- 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: Amoreira da Torre – Organic Wines, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal  
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- Average annual production of label: 30.000 bottles 75CL
- This wine do not use any animal origin product, is suitable for Vegans

