

2016- 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 2016

Organic Wine

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

- Alcohol: 14 %
 - Total acidity: 5,5 g/lit
 - Volatile acidity: 0,97 g/lit
 - Ph: 3,89
 - Residual Sugar: 3,4 g/lit
 - SO2 total: 54 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 some continental, especially in summer.
The Soil is Mediterranean pardo with some granite.
Altitude of the vineyard is 240m.
- Vinification: Harvested in boxes of 25 kilos, destemmed complete and fermented in vertical inox tanks in a controlled temperature. After a light crushing, alcoholic and malolactic fermentation starts spontaneously only with natural yeasts.. Bottling is preceded by filtration through a medium porosity. No oaked wine.
- 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.
- Recommended temperature for drinking: 16° - 18° C.
- International Awards: Decanter World Wine Awards 2017 - COMMENDED
- Producer: ATOW-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
- EAN: 75cl bottle: 560 028 6283 538
6b. case: 560 028 6283 217
- This wine does not use any animal origin product, is suitable for Vegans



