

2009 - Quinta Amoreira da Torre Reserve

*... Plum, red fruit and chocolat,
Spices, disserts, cinnamon and clove,
Wood toasts, grenade colour, complex flavour
Elegance, structure and balance...*



Quinta da Amoreira da Torre– Regional Alentejo Wine

Red Reserve 2009

Wine made with Certified Organic Grapes



- Alcohol: 14,6 %
- Total acidity: 5,6 g/lit
- Volatile acidity: 0,85 g/lit
- Residual Sugar: 3,5 g/lit
- SO2 total: 123 mg/lit
- Ph: 3,71

- Varieties:: 25% Trincadeira; 20% Aragonez; 45% Alicante Bouchet, 10% Touriga Nacional

- 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.

- Vinification: The grapes are harvested and picked by hand. Only the healthy grapes, with the best aroma are selected and used for these wine. The wine ferments and remains in French oak Allier 225 liter barrels for 24 months until bottling. After bottling, the wine ages for about 18 months in the bottle before being marketed.

- Recommended temperature for drinking:: 15° - 16° C.

- Tasting: Opulent aroma dark fruit, raisins in compote, same spice chocolate and eucaliptus. Dark and very well structured, soft in mouth, combining the touches of fruit and compote and the ageing in wood in a harmonious manner.

- Productor: Sociedade Agrícola da Calha do Grou, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Tel: +351.266.892452, Fax: +351.266.890865, E-mail: sousa.cunhal@sousacunhal.pt, represented by Paulo Sendin.

- Site: www.amoreiradatorre.com

- Enólogoist.: Paulo Laureano

- Average annual production of label: 5.678 number bottles

Our vineyard is certified as Organic Wine producer since 2008, the certified entity is Sativa (PT BIO 03)– Sistema de Controlo CE.

