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## 2013 - Quinta Amoreira da Torre Reserve

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

Quinta da Amoreira da Torre- Regional Alentejo Wine

Red Reserve 2013

Organic Wine (Sativa PT-BIO-03)



- Alcohol: 14,5 %
- Total acidity: 5,7 g/lit
- Volatile acidity: 0,90 g/lit
- Residual Sugar: 0,4 g/lit
- SO2 total: 89 mg/lit
- Ph: 3,68
  
- Varieties: 50% Alicante Bouchet, 40% Touriga Nacional; 10% Aragonez
  
- 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 alcoholic fermentation is made in inox deposit, the malolactic is made in in French oak Allier 225 litter barrels, the wine stays the barrels for 12 months stage until bottling. After bottling, the wine ages for about 10 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, eucalyptus and bergamot. 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](mailto:sousa.cunhal@sousacunhal.pt), represented by Paulo Sendin T: +351 937200305.
  
- Site: [www.amoreiradatorre.com](http://www.amoreiradatorre.com)
  
- Enólogoist.: Paulo Laureano
  
- Average annual production of label: 7.666 number bottles
  
- Our vinevard is certified as Organic Wine producer since 2008. the

Our wine, and is certified as Organic Wine producer since 2009, the certified entity is Sativa (PT BIO 03)– Sistema de Controlo CE.

- This wine do not use any animal origin product, is suitable for Vegans