

QUINTA DA AMOREIRA DA TORRE Reserva 2014 Vinho regional alentejano





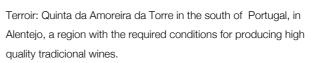
2014 - Quinta Amoreira da Torre Reserve

... 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 2014

Organic Wine (Sativa PT-BIO-03)

- Alcohol: 14,1 %
- Total acidity: 5,9 g/lit
- Volatile acidity: 0,93 g/lit
- Residual Sugar: 0,7 g/lit
- SO2 total: 68 mg/lit
- Ph: 3,74
- Varrieties: 60% Alicante Bouchet, 40% Touriga Nacional.



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: Amoreira da Torre Organic Wines, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Tel: +351.266.892452, Fax: +351.266.890865, E-mail: <u>paulosendin@amoreiradatorre.com</u>, represented by Paulo Sendin T: +351 937200305.
- Site: www.amoreiradatorre.com
- Enólogist:. Paulo Sendin
- Average annual production of labele: 5.150 number bottles
- <u>Our vineyard is certified as Organic Wine producer since 2008</u>, 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

