2013 - Zebro Red Wine

...Perfume intenso, fresco, jovem e condensado. Morangos, framboesas e tosta de madeira Estruturado, atraente e único...

ZEBRO- Regional Alentejo Wine - Red 2013 Organic Wine Control Entety - CE Sativa (PT-BIO-03)

Alcohol: 14 %

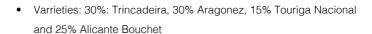
Total acidity: 5,4 g/dm3

• Volatile acidity: 0,78 g-/dm3

Ph: 3,72

Residual Sugar: 8,2 g/dm3

SO2 total: 67 mg/lit



 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. Altitude of the vineyard is 240m.

Vinification: Harvested in boxes df 25 kilos, desengace complete
and fermented in horizontal rotating tanks (vinimatic's) in a
controlled temperature. After a light crushing malolática
fermentation starts spontaneously. Maturing takes place in French
oak 225 lit barrels for a minimum of 6 months. Bottling is preceded
by filtration earth of medium porosity.

- Tasting: Grenadine colour with an aroma of youth and fresh red fruits and same spices. Well incorporated wood tannins. Long and soft finish.
- Recommended temperature for drinking:: 15° 16° C.
- Decanter World Wine Awards 2014 BRONZE Medal
- Productor: Sociedade Agrícola da Calha do Grou, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal

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- www.amoreiradatorre.com
- Enólogist: Paulo Laureano
- Average annual production of labele: 30.000 bottles











• Our vineyard is certified as Organic Wine producer since 2008, the certified entity is Sativa (PT-BIO-03)