

## 2014 - Zebro Red Wine

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



ZEBRO– Regional Alentejo Wine – Red 2014

Organic Wine

Control Entety – CE Sativa (PT-BIO-03)

- Alcohol: 14 %
- Total acidity: 5,7 g/dm<sup>3</sup>
- Volatile acidity: 0,59 g-/dm<sup>3</sup>
- Ph: 3,66
- Residual Sugar: 3,4 g/dm<sup>3</sup>
- SO<sub>2</sub> total: 77 mg/lit
- Varieties: 50% Aragonez, 20% Touriga Nacional and 30% Alicante Bouchet
- 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 same continental, specially in summer.  
The Soil is Mediterranean pardo with same granite.  
Altitude of the vineyard is 240m.
- Vinification: Harvested in boxes of 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 2015 – COMMENDED Medal
- Productor: Sociedade Agrícola da Calha do Grou, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal  
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represented by Paulo Sendin.
- [www.amoreiradatorre.com](http://www.amoreiradatorre.com)
- Enologist: Paulo Laureano
- Average annual production of label: 25.000 bottles

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