

2012 - Zebro Rosé wine

*... Intense perfume, fresh, young and condensed
Strawberry, raspberry and wood toasts
Structured, attractive and unique...*



ZEBRO- Regional Alentejo Wine – Rosé 2012

Organic Wine

Control Entety – CE Sativa (AB1609UP)

- Alcohol: 12,7 %
- Total acidity: 4,4
- Volatile acidity: 0,48
- Residual Sugar: 7,2 g/lit
- SO2 total: 108
- Ph: 3,81

- Varrieties: 100% 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: Picked by hand, the harvest is carried out in 25 kg boxes. Complete and static decanting for 24 hours at a low temperature. Fermentation in small capacity, stainless steel vats, is proceeded at a temperature of 5°C, for around 4 weeks after which the wine is filtered and biologically stabilized. It is also matured in stainless steel at a temperature of 8°C until the bottling by membrane filtering.

- Tasting: Fresh potpourri of white berries. In the mouth reveals again a lot of fruit, dominated by strawberry and fresh plums Decent acidity, in general a fresh and fruity summer-wine.

- Recommended temperature for drinking: 9° - 12° C.

- Productor: Sociedade Agrícola da Calha do Grou, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal
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- Enólogoist: Paulo Laureano
- Average annual production of label: 3.500 bottles
- Our vineyard is certified as Organic Wine producer since 2008, the certified entity is Sativa – Sistema de Controlo CE.

