

2013 - 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: 12,0 %
- Total acidity: 6,8
- Volatile acidity: 0,62
- Residual Sugar: 3,1 g/lit
- SO2 total: 78 mg/l.
- Ph: 3,41

- 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
T:+351.266.892452, F:+351.266.890865, M: +351 937 200 305
E: sousa.cunhal@sousacunhal.pt
represented by Paulo Sendin.

- www.amoreiradatorre.com
- Enólogoist:. Paulo Laureano
- Average annual production of labele: 3.000 bottles
- Our vineyard is certified as Organic Wine producer since 2008, the certified entity is Sativa (PT-BIO-03).

