



## 2014 - Zebro White / Blanc de Noir

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

ZEBRO – White / Blanc de Noir 2014

Organic Wine

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

- Alcohol: 12,3 %
- Total acidity: 8,2
- Volatile acidity: 0,46
- Residual Sugar: 18,0 g/lit
- SO2 total: 117 mg/l.
- Ph: 3,16
- Varrieties: 100% Aragonez
- 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.
- 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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- [www.amoreiradatorre.com](http://www.amoreiradatorre.com)
- Enólogist: Paulo Laureano
- Average annual production of label: 3.000 bottles
- Our vineyard is certified as Organic Wine producer since 2008,  
the certified entity is Sativa (PT-BIO-03).