



2016 - Zebro White Wine

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

ZEBRO – White 2016

Organic Wine

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

- Alcohol: 13,4 %
- Total acidity: 6,4
- Volatile acidity: 0,49
- Residual Sugar: 1,2 g/lit
- SO2 total: 108 mg/l.
- Ph: 3,28

- Varrieties: 50% Arinto, 50% Verdelho

- 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.

- 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.

- Producer: Amoreira da Torre – Organic Wines, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal
T: +351.266.892452,
F: +351.266.890865,
E: paulosendin@amoreiradatorre.com
represented by Paulo Sendin.
M: +351 937 200 305

- www.amoreiradatorre.com
- Enologist: Paulo Sendin
- 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).
- This wine do not use any animal origin product, is suitable for Vegans

