
2017 - Zebro White Wine

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



ZEBRO – White 2017

Organic Wine

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

- Alcohol: 13,2 %
- Total acidity: 7,3
- Volatile acidity: 0,37
- Residual Sugar: 0,3 g/lit
- SO2 total: 69 mg/l.
- Ph: 3,25

- 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. The vineyard, since 2005, is certified as organic agriculture, without the use of pesticides, fungicides, herbicides, antibiotics, chemical or synthesis fertilizers. The vineyard is not artificially irrigated.

- 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 13°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: Amoreira da Torre – Organic Wines, Lda., Rua Teófilo Braga, 82, 7050-273 Montemor o Novo, Portugal
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- www.amoreiradatorre.com
- Enólogoist.: Paulo Sendin / Carlos Ramos
- Average annual production of labele: 3.300 bottles
- Our vineyard is certified as Organic Wine producer since 2005, the certified entity is Sativa (PT-BIO-03).
- This wine do not use any animal origin product, is certified as Vegan

