



## VERMADOR RED organic & vegan



Our Vermador red wine is produced with our best Monastrell and Petit Verdot grown in accordance with the rules of organic farming. Manual collection in dry climate supporting optimum ripeness of the grapes. Temperature controlled fermentation at 22-26 °C in stainless steel tanks with continuous over-pumping to extract maximum intensity of colour and aromas. Maceration-fermentation period 2-3 weeks.

## WINE TASTING NOTES

### Colour

Very brilliant crimson red with a purple border boasting the youthfulness of the wine.

### Nose

Rich aromas of red forest fruits and hints of spices.

### Palate

Well structured, powerful and balanced. Notes of black fruits seducing the palate. A wine which shows off its Mediterranean heritage.

### Serving temperature

15° - 18° C

## ANALYTICAL DATA

Alcohol 14%  
 Total acidity 5,0 g/l  
 Volatile acidity 0,45 g/l  
 Residual sugar 2,0 g/l  
 Total sulphates 50 mg/l

\*Analytical data for guidance



## AWARDS

PENÍN GUIDE 2016: 81 Points  
 SILVER MEDAL AWC Vienna (Austria) 2007, 2008, 2009  
 SILVER MEDAL Challenge Millésime Bio (France) 2012  
 3 STARS Premium Select Wine Challenge Prowein (Germany) 2014  
 GOLD MEDAL Mundus Vini (Germany) 2016  
 GOLD MEDAL Vinum Nature (Spain) 2016

### PRODUCT (unit)

<b>Bottle</b>	Light Bordeaux
<b>Height</b>	30 cm
<b>Width</b>	7,5 cm
<b>Glass weight</b>	390 g
<b>Gross weight</b>	1150 g
<b>Stopper</b>	Screwcap
<b>EAN code-bottle</b>	8437003095207

### PACKAGING (6 units/case)

<b>Length</b>	23,5 cm
<b>Width</b>	15,5 cm
<b>Height</b>	31 cm
<b>Volume</b>	11,3 dm <sup>3</sup>
<b>Total weight</b>	7,04 kg
<b>EAN code-case</b>	8437003095863

### EUROPALLET (750 units)

<b>Length</b>	120 cm
<b>Width</b>	80 cm
<b>Height</b>	170 cm
<b>Volume</b>	1,63 m <sup>3</sup>
<b>Cases x pallet</b>	125
<b>Cases x height</b>	25
<b>Heights</b>	5
<b>Total weight</b>	900 kg