



VERMADOR ROSÉ organic & vegan



This single variety rosé wine is produced from our best vines of the Monastrell variety cultivated following the guidelines of organic farming. After a soft de-stemming and crushing, the grapes are left macerating for 10 hours and the must "flor" is bled which ferments for a few weeks. Temperatures do not exceed 16 °C in order to maintain all the grape aromas expressing in this way the youthfulness and freshness of the wine.

WINE TASTING NOTES

Colour

Very brilliant pink with tones of smoked salmon.

Nose

Fruity aromas recalling strawberries and plums.

Palate

Full fruity flavour, fresh, with a long retro-nasal persistence. The wine is sober and elegant as well as fresh and vivacious.

Serving temperature

8° - 10° C

ANALYTICAL DATA

Alcohol 13,5%
 Total acidity 5,6 g/l
 Volatile acidity 0,33 g/l
 Residual sugar 2,1 g/l
 Total sulphates 81 mg/l

*Analytical data for guidance



PRODUCT (unit)

Bottle	Light Bordeaux
Height	30 cm
Width	7,5 cm
Glass weight	390 g
Gross weight	1150 g
Stopper	Screwcap
EAN code-bottle	8437003095276

PACKAGING (6 units/case)

Length	23,5 cm
Width	15,5 cm
Height	31 cm
Volume	11,3 dm ³
Total weight	7,04 kg
EAN code-case	8437003095931

EUROPALLET (750 units)

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