

BAG IN BOX VERMADOR RED 3 L organic and 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

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)

Bag in box	3 Litres
Height	24,7 cm
Length	18,2 cm
Width	8 cm
Net weight	2,9 kg
Gross weight	3,03 kg
Stopper	Vitop
EAN code-bag in box	8437003095580

PACKAGING (4 units/case)

Length	38,5 cm
Width	17,5 cm
Height	26 cm
Volume	17,5 dm ³
Total weight	12,2 kg
EAN code-case	8437003095016

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



ES-ECO-020-CV
 Agricultura UE



EUROPALLET (288 units)

Length	120 cm
Width	80 cm
Height	170 cm
Volume	1,63 m ³
Cases x pallet	72
Cases x height	12
Heights	6
Total weight	898 kg