

LA BODEGA DE PINOSO

VERMADOR BLANCO ORGANIC



Translation: “Grape Picker”
Wine Maker: Ana Amad
Designation: Alicante DO
Location: Pinoso, Spain
Average Age of Vines: 25 years
Exposure: East/South East
Elevation: 2000 – 2300 feet
Soil: Rocky lime
Varieties: 50% Macabeo, 50% Airen
Training System: Gobelet, Double -wire
Harvest Method: Hand picked
Harvest: End of August
Yield: 5,350 lbs. / acre
Maceration Period: 6 hours in stainless steel tanks
Maceration Temperature: 46° F
Fermentation Period: 15 days in stainless steel tanks
Fermentation Temperature: 62° F
Cases Produced: 5,000

La Bodega de Pinoso was founded as a cooperative winery in 1932 by the local winegrowers of the small town of Pinoso situated in south-western Alicante. For generations, these growers have valued the vital connections between sustainable agriculture, the production of quality wine and the endurance of their livelihood and community. This awareness naturally guided them to pioneer organic farming and production practices in Alicante in 1997. Pinoso's vineyards are dominated by the indigenous, slow ripening red grape, Monastrell, which thrives in the hot dry climate and produces rich, structured, aromatic wines from the rocky lime soils.



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