

LA BODEGA DE PINOSO

VERMADOR TINTO 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 ft.

Soil: Rocky lime

Varietal: 100% Monastrell

Training System: Gobelet, Double-wire

Harvest Method: Hand picked

Harvest: Middle of October

Yield: 4,500 lbs / acre

Maceration Period: 12 hours in stainless steel tanks

Maceration Temperature: 59° F

Fermentation Period: 24 days in stainless steel tanks

Fermentation Temperature: 82° F

Cases Produced: 10,000

Cellar Potential: 5 years

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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