

VERMADOR



Tinto



REGION

DO Alicante, Spain

GRAPE VARIETY

100% Monastrell

VINIFICATION

Produced from choice, certified organic Monastrell grapes. The grapes are hand harvested. Temperature controlled fermentation at 72-78 degrees in stainless steel tanks. Continuous pump-over extracts maximum intensity of color and aroma. Fermentation and maceration period lasts two to three weeks.

PROFILE

Brilliant crimson rimmed with purple. Rich aromas of red currants, raspberries and blueberries with hints of spice. Black fruit flavors in the mouth. A well structured, full-flavored and balanced wine.

SERVING SUGGESTIONS

Ideal with meat dishes, pasta, and pizza.

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

216 | 321 | 4162

www.scopertaimports.com

10/28/10