



Bottled Products

Offer #8.1

Product:

According Detail (Vegan and Ecological Wine)

Origin:

Alicante

P.O.D.:

D.O.P. Alicante

Crop:

-

Varieties:

-

Format:

75 cl. Bottles

Minimum Order:

Stock lot: 14.600 Bottles

Stock Available:

-

Price:

19.000,00 € – EXW Alicante (Spain)



Bottled Products

Units (bottles)	Size	Description
573	75 cl.	Red Wine 2018 – Technical sheet attached
524	75 cl.	Rose Wine 2019 – Technical sheet attached
314	75 cl.	White Wine 2019 – Technical sheet attached
5.432	75 cl.	Rose Wine 12,5º – Technical sheet attached
7.371	75 cl.	Rose Wine 13,5º (screw cap) – Technical sheet attached
422	75 cl.	Barrica: Red Wine (Monastrell & Syrah varieties) 2018 – Technical sheet attached



RED WINE 2018

VARIETIES

Monastrell, Merlot & Alicante Bousquet

CERTIFICATION

Organic and Vegan certified

WINEMAKING

Selecting our best organic grapes, Monastrell and Merlot are vinified separately in a traditional way to extract a typical quality from each. The Merlot lends aromas of pepper, black fruits and truffle while Monastrell lends the quality of our Mediterranean climate, making the wine very soft and fruity at the same time. The third variety that forms this special wine is Alicante Bouschet also called Garnacha Tintorera.

To gain maximum fruitiness of the grape we have harvested very early and selected special yeasts that will support its fruity character. The skins and the pips are macerated at a very low temperature for a short time so that excessive tannins do not appear. The result is a red wine of a beautiful ruby colour with intensive fruit aromas and very ripe soft tannins.

TASTING NOTES

Colour

Vibrant red colour denotes youth together with a brilliant violet border clean and of a medium intensity.

Nose

Very fruity with notes of red and black fruits mixed with sweet aromas of flowers, everything well assembled.

Palate

Round, warm, easy to drink with a good final and pleasant aftertaste.



ROSE WINE 2019

VARIETIES

Monastrell 100%

CERTIFICATION

Organic and Vegan certified

WINEMAKING

This modern organic rosé wine is adequate for lovers of new things due to its personality and incomparable taste. The exclusivity of a grape variety Monastrell offers a daring, elegant wine full of freshness and vivacity, it presumes on being different, unique and authentic. Bunches of grapes are transported directly to a press where a soft pressing is realised before undergoing a soft racking. The alcoholic fermentation is carried out at a controlled temperature 14-16°C.

TASTING NOTES

Colour

Translucent pink with blue and purplish hints.

Nose

Expressive, aromas of strawberries, raspberries, melon which develop themselves in a range of exotic fruits.

Palate

Mild, fresh, elegant and tasty with a long and pleasant finish.





WHITE WINE 2019

VARIETIES

Sauvignon Blanc & Old Airén vines

CERTIFICATION

Organic and Vegan certified

WINEMAKING

After several years of investigation about the wine style we have managed to complete our collection of Vergel wines. This wine is the result of an assembly of old Airén vines, a Spanish indigenous grape variety, cultivated in the traditional way in our best non-irrigated vineyards, and Sauvignon Blanc, of which yields were controlled (less than 0,50 kg/vine) to obtain maximum concentration and aromatic complexity.

All our attention was dedicated to respecting the natural environment and terroir, using organic agriculture and hand picking during the cooler hours in the morning in order to preserve the grapes' integrity and to limit the risks of oxidation. After a smooth pressing and delicate racking of the must, fermentation is started with indigenous yeasts in order to display the typical characteristics of our area. For aromatic expression, the temperature is controlled daily. The alcoholic fermentation is followed by the process of leaving the wine on fine lees for several weeks.

TASTING NOTES

Colour

Pale yellow with golden reflections.

Nose

Aromas of ripe fruit (peach, apricot, guava), white flowers and spices (ginger, white pepper) and hint of butter.

Palate

Powerful, sweet and broad. An elegant wine, traditional and modern at the same time.

ROSE WINE 12,5°



This modern organic rosé wine is adequate for lovers of new things due to its personality and incomparable taste. The exclusivity of a grape variety Monastrell offers a daring, elegant wine full of freshness and vivacity. It presumes on being different, unique and authentic.

Bunches of grapes are transported directly to a press where a soft pressing is realised before undergoing a soft racking. The alcoholic fermentation is carried out at a controlled temperature 14-16 °C.



WINE TASTING NOTES

Colour

Translucent pink with blue and purplish hints.

Nose

Expressive, aromas of strawberries, raspberries, melon which develop themselves in a range of exotic fruits.

Palate

Mild, fresh, elegant and tasty with a long and pleasant finish.

Serving temperature

8° - 10° C

ANALYTICAL DATA

Alcohol 12,5%
Total acidity 6,5 g/l
Volatile acidity 0,31 g/l
Residual sugar 1,5 g/l
Total sulphates 76 mg/l
*Analytical data for guidance





ROSE WINE 13,5°



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





BARRICA 2018

VARIETIES

Monastrell & Syrah

AGING

3 months in French Barrel

CERTIFICATION

Organic and Vegan Certified

WINEMAKING

Flos Barrique is a singular wine from its origin. Grape variety Monastrell, the indigenous variety of the Appellation of Origin Alicante, shares the space with mythical Syrah. After a selection of the best and the oldest vineyards of the winery a manual harvest is carried out at optimum stage of ripeness of the grapes. After destemming and soft crushing grapes and must are fermented in stainless steel tanks at 23 °C for 20-25 days.

Each variety is produced separately with indigenous yeasts in order to obtain maximum quality of each one looking for different styles of wines for their later incorporation. The second fermentation takes place in new French and American oak barrels for 4 months to contribute a special hint to the wine what makes it so different.

TASTING NOTES

Colour

Brilliant dark red ruby with a violet border.

Nose

Intensive red fruits, forest fruit preserve, coffee aromas in the background with a touch of spice vanilla.

Palate

Corpulent and concentrated, very persistent, being a young wine it presents very ripe and well-balanced tannins. The aftertaste is long, in which the aromas of fruits and wood returns in a remarkable way.