

## LAUTERIA RED Organic & vegan



Our Lauteria 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



#### PRODUCT (unit)

<b>Bottle</b>	Bordelesa Nova Rosca Green
<b>Height</b>	30,50 cm
<b>Width</b>	7,52 cm
<b>Glass weight</b>	390 g
<b>Gross weight</b>	1150 g
<b>Stopper</b>	Screwcap
<b>EAN code-bottle</b>	8437022239354

#### PACKAGING (6 units/case)

<b>Length</b>	23,20 cm
<b>Width</b>	15,60 cm
<b>Height</b>	30.90 cm
<b>Total weight</b>	6,90 kg
<b>EAN code-case</b>	8437022239385

#### EUROPALLET (750 units)

<b>Length</b>	120 cm
<b>Width</b>	80 cm
<b>Height</b>	168 cm
<b>Cases x pallet</b>	125
<b>Cases x height</b>	25
<b>Heights</b>	5
<b>Total weight</b>	862,50 kg