

EMENDIS
estate wines and cavas

FLOS

TASTING NOTES

Yellow coloured, with greenish reflections. High aromatic intensity with prevalence of floral (jasmine, rose and) and fruit (peach, pear and grapefruit) notes over a fresh backdrop of peppermint, thyme and fig leaf. Sweet and unctuous on the palate. Fresh and balanced with a rich, sweet aftertaste.

HARVEST

Manual harvest, third week of August 2018.

PRODUCTION

Pellicular cold maceration at 15° C. Low temperature fermentation to extract and conserve the varietal aroma.

Alcohol: 11,30 % vol.
Total acidity: 3,85 gr/l
VA: 0,13 gr/l
Residual sugar: 9 g/l
pH: 3,09
SO2: 90 ppm



Sauvignon blanc
Muscat



No ageing



serving temperature: 6-8°C

