

FLOS

TASTING NOTE

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.

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

