

## *Flor de Maig – Negre 3l*

---

### Grape varieties:

- 70% Garnacha
- 30% Tempranillo

### Winemaking:

- Temperature controlled fermentation (22-25°C)
- Varieties vinified together in stainless steel tanks
- Naturally cold stabilized, light filtration

### Total production:

- Approximately 30.000 litres (3 litre bag in box)

### Analysis:

- 14% vol. Alcohol
- 4.9 g/l acid (tartaric)
- <2 g/l residual sugar

### Tasting note:

- Deep red burgundy color. Ripe red fruits on the nose. Showing a smooth and fine texture on the mouth with cherries and strawberries. Nice acidity that keeps it fresh.

### Food pairing:

- The fruit and smoothness of this young red fits perfectly with a diversity of plates, especially cheeses, dried fruits, white meats and rice.

