

Flor de Maig negre – Bag in box 3L

Table wine

Varieties:

- 70% Garnacha tinta/Cariñena
- 30% Tempranillo/Cabernet Sauvignon/Syrah/Merlot

Vinification: controlled fermentation temperature (24-28°C). Malolactic fermentation in vat. Maceration: 6-8 days. The varieties are vinified separately. Chemical stabilization and light filtering. Subsequent aging in vat for 4 months before bottling.

Producción total: 30.000 litres

Analysis:

- 14% vol. Alcohol
- 5 g/l tartaric acid
- 4 g/l residual sugar

Tasting note: Young red wine that balances the freshness of the style with the unique fruitiness of our grapes in a fairly robust body.

