

Flor de Maig – Blanc 3l

D.O. Catalunya

Grape varieties:

- 60% Garnacha
- 40% Macabeu

Winemaking:

- Temperature controlled fermentation (16-18°C)
- Varieties vinified together in stainless steel tanks
- Naturally cold stabilized, light filtration

Total production:

- Approximately 20.000 litres (3 litre bag in box)

Analysis:

- 13% vol. Alcohol
- 5 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Bright hay lemony color with aromas of dried herbs and tropical fruits. Some mineral notes on the palate and a quite voluptuous body, slightly acidic and with a dry generous finish.

Food pairing:

- This young white wine pairs well with light meals, salads, fish, rice or just by itself.

