

Flor de Maig white – Bag in box 3L

D.O. Catalunya

Varieties:

- 60% White Garnacha
- 40% Macabeo

Winemaking: Fermentation at controlled temperature (16-18°C). Varieties vinified together in stainless steel tanks. Light filtration, naturally cold stabilized.

Total production: 20.000 litres (3-liter bag in box)

Analysis:

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

Tasting note: Our entry level white showcases the floral and fruity notes that makes it so fresh and lively.

