



FLOW

FOUDRE RED 2015

TASTING NOTES

Ruby colour and medium layer.

Mature red fruits, black plums and blackberry jam, and a subtle background of species like bay leaves and black pepper. Soft volume and structure in the mouth, good acidity that makes it long and pleasant.

ELABORATION

The grapes are harvested by hand in boxes 10kg. Fermentation with own yeasts in cement vats, 30% of grapes were left whole for fermentation. 24 months ageing in old wood foudre of 5400 L. Malolactic fermentation completed. No filtration.

CARIGNAN 68% MERLOT 18% PICAPOLL 14%
ABV 13.5% / ACIDITY 3.5 G/L ATS / 20 SO2 free (mg/l)
6800 bottles 75 cl

SOTA ELS ÀNGELS
★