



FLOW

WHITE 2022

TASTING NOTE

Bright, pale yellow straw colour with golden highlights, white gold. Aromas of white, orange and yellow flowers, like mimosa. Melon, pineapple, pomegranate and white peach. A touch of lactic and almond. With a straight and fresh, dry mouth, develops volume and taste for a long and saline finish. An elegant and balanced wine, fine on the nose and "appealing" to the palate.

ELABORATION

Hand-picked in boxes 10kg. Carignan noir grapes pressed the same day of harvest. Fermented with own yeast at a low temperature. Malolactic fermentation completed. Aged 6 months in stainless steel tanks with its fine lees and soft batonnages. Minimum filtration.

CARIGNAN NOIR 70% GRENACHE NOIR 30%

ABV 12,5% Vol. / ACIDITY 4.3 G/L ATS / SO2 free (3,6 g/HL)

7320 bottles 75cl

SOTA  ÈLS ÀNGELS