



FLOW

WHITE 2023

TESTING NOTE

Yellow tones with golden reflections, a nose marked by white flowers giving fruity notes like canned peach and persimmons.

The palate is refreshing with a long and voluminous weight that leaves an elegant and complex finish.

ELABORATION

Hand-picked in 10 kg boxes. Carignan pressed as white on the same day of harvest. Fermented with its own yeasts at a low temperature. Malolactic fermentation completed. Aged for 6 months in stainless steel tanks on fine lees with gentle bâtonnage. Minimal filtration.

RED CARIGNAN 65% , WHITE CARIGNAN 25% PICPOUL 15%

AVB 12% Vol. / ACIDITY 3 G/L ATS / 3,5 pH

SO2 free (6 mg/L) / SO2 total (47 mg/L)

SOTA ELS ÀNGELS
★