

FLOW

RED 2023

TASTING NOTES

A cherry red colour with a violet hue, accompanied by aromas of woodland spices, mint, and a wide band of red fruit and even citrus. Red flow is both fresh and light, thus easy drinking, with light tannins giving an assured future of 3 to 5 years.

ELABORATION

Grapes are hand-picked in 10 kg boxes. Short maceration and fermentation with its own yeasts in cement vats and a percentage of whole grape bunches with stems. Aged for 6 months in stainless steel tanks on fine lees with gentle bâtonnage. Malolactic fermentation completed. Minimal filtration.

MERLOT 44% CARIGNAN 40% SYRAH 16%
TAV 13% VOL. / ACIDITY 3 G/L ATS / 3,7 pH
SO2 free (7 mg/L) / SO2 total (39 mg/L)

