



FLOW

ROSÉ 2022

TASTING NOTE

Intense onion skin color, with bright, coppery reflections. Soft nose, fruity aromas of strawberry, ripe red apple and peach, reminiscent of floral landscape, rose petals and lavender. Mouth fruity and sustained by a lively acidity, with a very pleasant and easy drinking sensation, medium persistence.

ELABORATION

Hand-picked in baskets 10 kg. Lightly pressed. Fermented with its own yeast. Aged for 6 months in stainless steel tanks. Malolactic fermentation completed. Minimum filtration.

GRENACHE BLANC 40% MERLOT 30% GRENACHE NOIR 30%

ABV: 13 %Vol. / ACIDITY 3,3 G/L ATS / free SO₂ (2,6 g/Hl)

4567 bottles 75cl

SOTA ELS ÀNGELS
★