



FLOW

ROSÉ 2021

TASTING NOTE

Intense onion skin color, with bright, coppery reflections. Soft nose, fruity aromas of strawberry, ripe red apple and peach, to which memories 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 15 kg. Lightly pressed. Fermented with its own yeast. Aged for 6 months in stainless steel tanks. Malolactic fermentation completed. No filtration.

CARIGNAN 25% MERLOT 60% CHARDONNAY & WHITE CARIGNAN 15%
ABV: 13 %Vol. / ACIDITY 5.8 G/L ATS / free SO2 (2 g/Hl)
5400 bottles 75cl

SOTA ELS ÀNGELS
★