

MOST FLOR

de Xarel·lo Llopart



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ANALYSIS

(average values)

Alcohol content (% by vol.): 0°

Acidity gr/ L ac tart: 5,2

Sugars gr/100ml: <15,4

Protein gr/100ml: 0,3

Energy value kcal/100ml: 61

Fats s gr/L: 0

Sales gr/L: 0

It does not contain any sulphites or other additives

Organically farmed, certified by CCPAE (Catalan Organic Farming Council)

PRODUCTION PROCESS:

Grape varieties: Xarel·lo 100% free run must

Yield: 6.500 kg/ha

Area: Heretat Can Llopart de Subirats . Mountain vineyards with an average altitude of 360 metres.

Production process: The grapes were carefully sorted and hand-picked during harvest. The grapes were then cooled prior to being softly pressed in order to extract the free-run juice. This was then clarified by decanting the must and then pasteurizing it at a low temperature. This pasteurization process guarantees the must keeps all its flavours and aromas and other naturally occurring properties.

TASTING NOTES

Pale yellow in colour. There is a great deal of primary aromas of fresh, white-fleshed fruit. It is sweet on entrance, very unctuous and lingers on the palate. Despite its sweetness, it remains vibrant thanks to its good acidity. It is perfect paired with foie gras and cheese, pastries and desserts.

Some naturally occurring sediment could form due to the must only being lightly filtered before bottling.

Best consumed within 3 years from bottling date, as indicated on the label.

Keep refrigerated after opening and drink within 48 hours.