



# Bell Cros: La Figaflor

VINTAGE:	2023
TYPE OF WINE:	White wine
APPELLATION:	Product of Spain
GRAPES:	Handpicked 100% Garnacha Blanca, 54% from DO Montsant and 46% DO Terra Alta

## WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	12 hours
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	6 months in contact with the lees in steel tanks
Harvest date:	From 2023-08-23 to 2023-09-07
Bottling date:	February 2023

## TECHNICAL DATA

Alcohol level:	13,81 % vol.
Sulphites SO <sub>2</sub> :	59 mg/L
pH:	3,35
Total acidity:	4,8 g/L (tartaric a.)
Residual sugar:	0,4 g/L
Storing:	Under the right conditions the wine will hold its potential until 2030
Production:	10.100 (75 cl) bottles

## TASTING NOTES

Green color with a bright yellow shade. On the palate aromatically fresh with a predominance of citrus, grapefruit notes and white flowers. On the palate the wine is fresh, fruity and inviting.

## SERVING SUGGESTIONS

Fish, seafood, white meat, salads (w/o vinegar), pasta, rice. Serve at a temperature of 8°C.

## VINEYARD

Soil:	Chalky clay
Altitude:	120 m to 400 m. above sea level
Average age of vines:	6 to 45 years

