



## Bell Cros: La Figaflor

VINTAGE:	2019
TYPE OF WINE:	White wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 100% Garnacha Blanca

### WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	12 hours
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	4 months of contact with the wine lees in steel tanks
Harvest date:	2019-09-05
Bottling date:	2020-03-16

### TECHNICAL DATA

Alcohol level:	13,67 % vol.
pH:	3,19
Total acidity:	5,1 g/L (tartaric a.)
Residual sugar:	0,3 g/L
Closure:	Natural cork 49x24, CS NATURAL CORKS 1° by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2025
Production:	2. 800 (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:	125 m above sea level
Average age of vines:	12 years

