



# Bell Cros: La Figaflor

VINTAGE:	2022
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:	6 months in contact with the lees in steel tanks
Harvest date:	From 2022-09-05 to 2022-09-07
Bottling date:	March 2023

## TECHNICAL DATA

Alcohol level:	13,52 % vol.
Sulphites SO <sub>2</sub> :	40 mg/L
pH:	3,41
Total acidity:	4,3 g/L (tartaric a.)
Residual sugar:	0,4 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 2030
Production:	7.600 (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 300 m. above sea level
Average age of vines:	5 to 15 years

