

Blanc Flor



VI DEL MEDITERRANI

IPSIS

VARIETIES

Macabeo - Xarello - Muscat

ALCOHOL CONTENT

11.5 % vol.

VINIFICATION

Each variety is fermented separately. The flor of first must is extracted and then undergoes controlled fermentation at 15°C to preserve the aromatic qualities of each variety.

TASTING NOTES

Straw-yellow colour with greenish, clear and brilliant highlights. Intense and fruity on the nose, reminiscent of green apple and pineapple with spicy hints. A nice and balanced taste, persistent in the mouth with a long aftertaste. Maximum expression during the first year.

SERVING SUGGESTIONS

Goes perfectly with seafood, raw and grilled fish, all kinds of soups and cheese.

SERVING TEMPERATURE

8°-10°C

PRESENTATION

BOTTLE - Burgundy

EAN BOTTLE CODE - 8427221024516

STOPPER - Natural Cork

CAPSULE - Customised Complex

CASE: 6 x 75cl. bottles

Weight: 8.50 kg. - Height: 30 cm. - Width: 18 cm. - Length: 27 cm.



JAMES SUCKLING.COM



JAMES SUCKLING.COM



CONCURS DE VINS
FIRST PRIZE
2009 / 2007



CONCURS DE VINS
SECOND PRIZE
2015 / 2012 / 2008



facebook.com/VinsPadro



twitter.com/VinsPadro



instagram.com/VinsPadro



YouTube Vins Padró

Avda. Catalunya, 64-70 · 43812 BRÀFIM (Tarragona) · SPAIN · Tel. +34 977 62 00 12 · Fax. +34 977 62 04 86
info@vinspadro.com export@vinspadro.com www.vinspadro.com