



MOST FLOR Monastrell 2024

100% Monastrell

OUR MUST

This **rosé** Most Flor is made from hand-harvested and carefully selected Monastrell red grapes from Can Llopart estate vineyards. We refrigerate the grapes and proceed to a short maceration to extract color from the grape skins, followed by gentle pressing to obtain the free-run must. We clarify by decanting and then bottle and pasteurize gently, preserving the organoleptic characteristics and natural properties of the grape juice as much as possible.

THE PROJECT

With the **Most Flor** we raise funds for the charity *Amics Joan petit Nens amb càncer*. This institution's goal is to gather funding for investigation and sustaining children affected by cancer, and their families; and it is linked to several hospitals: *Sant Joan de Déu*, *Sant Pau*, and *Bellvitge*, among others.

TASTING NOTE

Coral red color with salmon hues. Deep aromas of ripe fruit. On the palate, it has a sweet entrance and a wide and long finish. It maintains a soft acidity that balances the natural sweetness of the grape. It is ideal to accompany cheeses, pastries, and chocolate.

ANALYSIS

Alcohol (% vol.): 0,0º

Acidity (gr/L ac. tart.): 3,8

Sugars (gr/100ml): 15

Kcal/100ml: 57

No alcohol

No sulfites nor additives

Organic farming · Manual harvesting

Unfiltered; may contain natural sediments. Once open, keep it in the fridge and drink it before 48 hours. Preferred consumption about 3 years after bottling shown in the label.



“Terroir’s fruit”