



## MOST FLOR Xarel·lo 2024

100% Xarel·lo

### OUR MUST

This Most Flor is made from hand-picked and carefully selected **Xarel·lo** grapes from the Heredad Can Llopert vineyards. We cool down 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 we bottle and pasteurize gently, preserving the organoleptic characteristics and natural properties of the grape juice as much as possible.

### THE PROJECT

Via **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

**Pale yellow color.** Unfiltered; may present a slight haziness. Good richness of primary aromas and fresh white fruit. Sweet entry on the palate, with an unctuous and rich finish. It keeps the nerve with a soft acidity that makes it feel alive in the mouth. Ideal with foies and cheeses, pastries and sweets.

### ANALYSIS

**Alcohol (% vol.):** 0,0º

**Acidity (gr/L ac. tart.):** 4,1

**Sugars (gr/100ml):** 17

**Kcal/100ml:** 65

**No alcohol**

**No sulfites nor additives**

**Organic farming · Manual harvesting**

Unfiltered; may content 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”*