



*“Terroir’s fruit”*

## MOST FLOR

100% Xarel·lo

### OUR MUST

Grape bunches manually harvested and carefully selected, cooled down before pressing in order to get a lighter and more aromatic free run juice. After softly pressing the grapes at low temperature, the juice is decanted and racked off. Then it is bottled and quickly pasteurized preserving its **organoleptic features and the nature of the juice**.

### 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*.

### 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.):** 5,2

**Sugars (gr/100ml):** 15,4

**Kcal/100ml:** 61

**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.