



Mas de
l'Abundància

FLVMINIS
2018



VINIFICATION TIME

Grenache: from September 14th. 20th september

Cabernet Sauvignon: from September, 15th to October, 17th

Carignon: from 7th to 10th October

VINIFICATION

Maceration Time: 8/22 days

Fermentation Time: 7/10 days

Type of fermentation: in stainless steel tanks of different volumes (from 2000 to 5000l)

Fermentation Temperature: 25 degrees

Parenting Time: Six months in French oak barrels

Date bottled: November 30th, 2019

TECHNICAL SHEET

Alc. Degree: 14,54 %.

pH: 3.56.

Total Acidity: 4,57

BLEND

78 % Grenache

22 % Carignon

ABOUT THIS WINE

High intensity and sharp. At the border, red predominates with bluish tones. On the nose, very good intensity, with frank aromas. In the beginning, there is a predominance of mineral, menthol and balsamic aromas. When we shake the glass we feel the appearance of fresh red fruits, accompanied by touches of cedar and chocolate, strawberries and blackberries. In the palate, it has a very fresh entry, with silky tannins that accompany the wine throughout the mouth. The entrance has a predominance of fresh, citrus fruit and as the wine evolves the minerality and the cedar touches appear that give complexity and volume to the wine. The post taste is long and fresh.