

# Temps de Flors

Organic farming

2018

Flower Festival



## Varieties

Xarel·lo, Muscat, Gewürztraminer



## Serving temperature

Pour at 8-10°C



## Pairing

Rice, fish, seafood, white meat, pasta, semi-mature and fresh cheeses



## Awards & Press

Peñin 2019: 88 points

The best flower festival that every year, in Girona, welcomes spring.

## Tasting notes

On the nose we notice the aroma of ripe summer fruit, peach, pear, lychee, grapes and floral notes of white flowers, jasmine, orange blossom, rose and azalea. The palate is opulent, creamy, with an aromatic aftertaste. Balanced and round. Harmonious sensations.

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Organic and sustainable farming



# Temps de Flors

## Organic Farming

2018



### Vineyard properties

Vineyard/Estate name: Sumarroca & Sabartés Estate

Soil composition: High concentration of limestone and a large amount of clay

Traning method: Royat

Altitude: 150-300m

Exposure: north-south

Yield/ha: 5000-7000 kg/ha

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### Winemaking & vintage

Harvest:

Temperatures during the autumn and winter were similar to previous years. Temperatures were mild in spring due to rainy weather which lasted up until mid-June, after which they rose with the arrival of a heat wave in the first week of August. So, all in all, a rainy year, dry until the end of February, but followed by a great deal of rain until the end of June, which then let up until the start of the harvest when 120 litres fell (the previous year we had 30 litres).

The vegetative growth and the number of grapes per shoot were normal and the size of the berries was small on the young varieties. The Macabeo and Tempranillo were affected by mildew. The wines show a lower alcohol content than in previous years but possess the qualities of exceptional freshness, softness and elegance.

First vintage: 2009

Number of bottles of this vintage: 100.000

Fermentation: stainless steel tanks with temperature control

Length of the alcoholic fermentation: 15-20 days

Fermentation temperature: 16°C

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### Analytical data & allergens statement

Alcohol: 11,20%

Residual sugar (dosage): -

Acidity: 5,1 g/l (tartaric acid)

pH: 3,15

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites