



BODEGAS FORCADA

Vinos de Alta Montaña



FLOR DE BACO

BRAND Flor De Baco

TYPE OF WINE (D.O.C. Rioja) Young white.

ABV 13%

CHEMICALS No chemicals. Product currently under conversion.
Only contains sulphites.

WINEMAKING PROCESS Grapes picked at night, then destemmed.
Macerated prior to fermentation in a stainless-steel tank at 5°.
Pneumatic pressing. Fermentation at 10° for 20 days.

AGING On the lees.

GRAPE VARIETY 100% Sauvignon Blanc

RECOMMENDED SERVING TEMPERATURE 8-12°C

VINEYARDS Situated at an altitude of 700 metres in a biosphere
reserve.

TASTING NOTES

- A yellow colour with clean, bright, greenish tones.
- Very intense, fresh, fruity aromas that bring to mind exotic fruits.
- It is fresh and fruity on the palate leaving very pleasant sensations on its way.



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