



CELLER DE CAPÇANES

LA FLOR DE MAIG – BLANC D'ESTIU 5.5

DO MONTSANT. 2025

A wine for any occasion, but above all, enjoying a moment “A la Fresca”

Our new low alcohol white wine.



VARIETY

Mainly Macabeo and Moscatel.



WINEMAKING

Using a cava base wine with 9% alcohol, we add Moscatel grape juice and a small percentage of water, reducing the alcohol content to 5.5% without losing the wine's character.

It's bottled with carbon dioxide at 2.5 bar, achieving great freshness.



ANALYSIS

Vol. Alcohol 5.5% | Total acidity 4 g/l | Residual sugar 14 g/l



TASTING NOTE

Straw yellow in colour, clean and bright.

Aromas of jasmine, orange blossom, and honeysuckle, combining perfectly with citrus notes of lime and grapefruit.

On the palate a delicious flavour blending with elegant bubbles. A fine balance between sweetness and acidity. Aromas of Moscatel grape juice, tropical fruits such as pineapple and citrus fruits. Velvety and sweet sensations balanced by moderate acidity, provide a very pleasant journey with character and freshness.

A sweet and very refreshing finish.



FOOD PAIRING

Drink very chilled (6-10°C) on any occasion, as an aperitif, or simply sitting and enjoying a moment “A la Fresca”