

Plana d'en Fonoll Cabernet Sauvignon 2013

Style and grape varieties:

Red with body, fruity and slightly complex
76 % Cabernet Sauvignon, 24 % Syrah

Cabernet Sauvignon's vineyards and viticulture at Agrícola Sant Josep:

Location: Bot, Batea, Caseres, Gandesa and Horta de Sant Joan (Terra Alta)

Surface area: 13.2 ha

Vineyards age: between 4 and 15 years old

Growing and conduction system: conventional agriculture and double Royat wire trained type.

Production yield 2013 harvest: 7.650 kg/ha

Technical specifications:

Harvest: picked by hand and by machine. Syrah: late September. Cabernet Sauvignon: early October.
Winemaking and ageing: both fermentation and maceration were made at controlled temperature.
Most of the wine has been aged for 10 months in concrete vats and a small part of it has been aged in oak barrels for 5 months.

Alcoholic content: 13.85 % Vol.

Total acidity: 5.5 gr. / l., expressed in tartaric acid

Total sugar: 0.33 gr. / l.

Total Sulphur Dioxide: 62 mg. / l.

Bottling date: August 2014

Production: 26.000 bot. x 750 ml

Stopper: natural cork, 44 x 24 mm

Tasting notes: it shows a very deep purple colour. On the nose, there are typically Cabernet Sauvignon's aromas, slightly nuanced by very delicate fruit and ageing notes. It is a bodied wine with an intense flavour, alive and softly structured at the same time.

Peak drinking and storage/serving suggestions: 2015-2017. It may be necessary to decant during the first months after bottling date (2014). Serve cool (14° C).

