

## Plana d'en Fonoll S Sauvignon Blanc 2015

Style and grape varieties:

White, dry, fruity and light

100 % Sauvignon Blanc

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

Location: Bot, Caseres, and Horta de Sant Joan

Surface area: 5.2 ha

Vineyards age: between 4 and 19 years old

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

Production yield 2015 harvest: 6.200 kg/ha

Technical specifications:

Harvest: picked by machine from August 21<sup>th</sup> to 24<sup>th</sup>, 2015

Winemaking and ageing: fermentation has been made by controlling the temperature at 15-16°C and then it has been conserved in stainless steel vats on its lees during 3 months.

Alcoholic content: 12.02% Vol.

Total acidity: 5.8 gr. / l., expressed in tartaric acid

Total sugar: 0.41 gr. / l.

Total Sulphur Dioxide: 93 mg. / l.

Bottling date: February 24<sup>th</sup>, 2016

Production: 3.050 bot. x 750 ml

Stopper: 44 x 24 mm agglomerated with a ring of natural cork on top and bottom.

Tasting notes: it presents a pale yellow colour with green glints. On the nose it is subtle, fresh and fruity. On the palate you'll find it light, crispy and refreshing.

Peak drinking and serving suggestions:

2016-2017. It should be served very cool (6° C)

