

## Plana d'en Fonoll Chardonnay 2017

Style and grape varieties:

Dry and fruity white wine

100 % Chardonnay

Chardonnay vineyards and viticulture at Agrícola Sant Josep:

Location: Bot

Surface area: 1.4 ha

Vineyards age: between 9 and 11 years old

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

Harvest yield: 11,000 kg/ha

Technical specifications:

Harvest: picked by machine on August 11<sup>th</sup>

Winemaking and ageing: fermentation has been made by controlling the temperature at 14-16°C and then it has been conserved in stainless steel vats on its lees during 4 months.

Alcoholic content: 11.5% Vol.

Total acidity: 6.5 gr. / l., expressed in tartaric acid

Total sugar: 0.23 gr. / l.

Bottling date: February 2018

Production: 4,000 bot. x 750 ml

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

Awards: **Silver medal at Chardonnay du Monde 2017**

Tasting notes: Pale yellow colour. It has a very intense and fruity aroma, characteristic of a fresh expression of this grape. On the palate it is brilliant, fresh and fluid.

Peak drinking and serving suggestions:

2018-2019. It should be served cold (8° C)

