

Plana d'en Fonoll Sauvignon Blanc 2017

Style and grape varieties:
Fruity and crisp white wine
100 % Sauvignon Blanc

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

Location: Bot, Caseres, and Horta de Sant Joan

Surface area: 5.85 ha

Vineyards age: between 5 and 20 years old

Growing and conduction system: conventional and double Royat wire trained

Harvest yield: 7.058 kg/ha

Technical specifications:

Mechanical harvest on August 14th

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

Alcoholic content: 12.58% Vol.

Total acidity: 5.7 gr. / l., expressed in tartaric acid

Total sugar: 0.26 gr. / l.

Bottling date: March 5th, 2018

Production: 4.500 bot. x 750 ml

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

Awards: **Silver medal at Sauvignon du Monde 2018**

Tasting notes: it shows a pale and bright yellow colour. On the nose it is clear and fruity, very characteristic of fresh Sauvignon Blanc aromas. On the palate you'll find it well balanced and crisp.

Peak drinking and serving suggestions:

2018-2019. It should be served very cool (6° C)

