

Plana d'en Fonoll Cabernet Sauvignon 2015

Style and grape varieties:

Full bodied, fruity and rich red wine

80 % Cabernet Sauvignon, 20 % Carignan

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

Location: Bot, Batea, Caseres, Gandesa and Horta de Sant Joan

Surface area: 13.2 ha

Vineyards age: between 4 and 15 years old

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

Harvest yield: 6,253 kg/ha

Technical specifications:

Harvest: Cabernet Sauvignon, by machine between September 28 and 30th; Carignan, by hand between September 25 and 26th.

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: 14.30 % Vol.

Total acidity: 5.2 gr. / l., expressed in tartaric acid

Total sugar: 0.27 gr. / l.

Bottling date: August 2016

Production: 15,993 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: 2017-2019. Serve cool (14° C).

