

Plana d'en Fonoll S Chardonnay 2016

GOLD MEDAL AT CHARDONNAY DU MONDE 2017

Style and grape varieties:

White, dry, medium bodied, fruity and slightly complex

85 % Chardonnay, 15% White Grenache

Chardonnay vineyards and viticulture at Agrícola Sant Josep:

Location: Bot

Surface area: 1.4 ha

Vineyards age: between 8 and 10 years old

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

Production yield 2016 harvest: 10.500 kg/ha

Technical specifications:

Harvest: picked by machine from August 29th 2016 and White Grenache was picked and sorted by hand between September 6 – 8th.

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. White Grenache fermented in new oak French barrels and aged with own lees during 4 months.

Alcoholic content: 12.75% Vol.

Total acidity: 7.1 gr. / l., expressed in tartaric acid

Total sugar: 0.29 gr. / l.

Bottling date: February 2017

Production: 3.500 bot. x 750 ml

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

Tasting notes: Pale yellow colour. It has a very intense and fruity aroma, characteristic of a fresh expression of this variety with background complex hints. On the palate it is brilliant, fresh and medium bodied.

Peak drinking and serving suggestions:

2017-2019. It should be served cold (8° C)

