

Plana d'en Fonoll white 2015

Style and grape varieties:

White, dry, very fruity and aromatic
50 % Muscat of Alexandria, 50% Viognier

Technical specifications:

Harvest: picked by machine on August 24th, 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 4 months.
Alcoholic content: 12% Vol.
Total acidity: 5.8 gr. / l., expressed in tartaric acid
Total sugar: 0.31 gr. / l.
Total Sulphur Dioxide: 131 mg. / l.
Bottling date: February 25th, 2016
Production: 6.500 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 has a very deep aroma, extremely fruity and fragrant. On the palate you'll find it fresh and tasty.

Peak drinking and serving suggestions:

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

Plana d'en Fonoll white is an aromatic and very fruity dry white wine slightly flavored by one of the oldest and most scented grapes of the Mediterranean Viticulture, Muscat of Alexandria. This vintage has been made with Viognier, a grape that provides a very unique and complex fruity expression.

