

## Plana d'en Fonoll white 2016

Style and grape varieties:

White, dry, very fruity and aromatic

80 % Sauvignon Blanc, 20 % Muscat of Alexandria

Technical specifications:

Harvest: Muscat picked by machine on August 31<sup>th</sup> and Sauvignon blanc picked by machine on September 3<sup>th</sup>

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: 12.16 % Vol.

Total acidity: 4.8 gr. / l., expressed in tartaric acid

Total sugar: 0.21 gr. / l.

Bottling date: February 2017

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:

2017 - 2018. 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. The main grape of this blend may be changed each vintage.*

