

Plana d'en Fonoll white 2019

Style and grape varieties:

Dry, light, very fruity and aromatic white wine

60 % Sauvignon blanc, 40 % Muscat of Alexandria

Technical specifications:

Harvest: picked by machine from 26th August to 2nd September

Winemaking and ageing: fermentation at controlled temperature (15-16°C) and stored in stainless steel vats on its lees during 2 months.

Alcoholic content: 12.73 % Vol.

Total acidity: 5.8 gr. / l., expressed in tartaric acid

Total sugar: <0.5 gr. / l.

Bottling date: January 2020

Production: 8.064 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:

2020 - 2021. 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.

