

Plana d'en Fonoll white 2021

Style and grape varieties

Dry, light, very fruity and aromatic white wine

50 % Sauvignon, 47.5 % Muscat, 2.5% Muscat of Alexandria

Elaboration and technical specifications

Harvest: picked by machine. Sauvignon blanc 26th and 31st August; Muscats 2nd and 6th 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: 12.04 % Vol.

Total acidity: 4.7 gr. / l., expressed in tartaric acid

Total sugar: <0.5 gr. / l.

Bottling date: February 2022

Production: 8.160 bot. x 750 ml

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

Tasting notes and suggestions

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: 2022 - 2023. It should be served cold (6° C).

Awards

2019: Bronze Medal at Decanter World Wine Awards 2020

Plana d'en Fonoll white is an aromatic and very fruity dry white wine slightly flavoured by one of the oldest and most scented grapes of the Mediterranean Viticulture: Muscat.

