

Plana d'en Fonoll Chardonnay 2018

Style and grape varieties:

Dry, slightly complex and fruity white wine

85 % Chardonnay, 15% White Grenache

Chardonnay vineyards and viticulture at Agrícola Sant Josep:

Location: Bot

Surface area: 1.4 ha

Vineyards age: between 10 and 12 years old

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

Harvest yield: 12,000 kg/ha

Technical specifications:

Harvest: picked by machine on August 30th

Winemaking and ageing: fermentation has been made by controlling the temperature at 14-16°C and then it has been preserved in stainless steel vats on its lees during 4 months.

Chardonnay has been partially fermented and preserved on its lees in a 500 lt. French new oak barrel.

Alcoholic content: 11% Vol.

Total acidity: 5.2 gr. / l., expressed in tartaric acid

Total sugar: <0.5 gr. / l.

Bottling date: May 2019

Production: 1,800 bot. x 750 ml

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

Awards: **Silver medal at Chardonnay du Monde 2017**

Tasting notes: Pale yellow colour. It has a very intense and fruity aroma, characteristic of a fresh expression of this grape. On the palate it is brilliant, fresh and fluid.

Peak drinking and serving suggestions:

2019-2020. It should be served cold (8° C)

