

## Plana d'en Fonoll Chardonnay 2019

Style and grape varieties:

Dry, mid-aged and fruity white wine

100 % Chardonnay

Chardonnay vineyards and viticulture at Agrícola Sant Josep:

Location: Bot

Surface area: 1.4 ha

Vineyards age: between 11 and 13 years old

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

Harvest yield: 7.245 kg/ha

Technical specifications:

Harvest: picked by machine on August 27<sup>th</sup>

Winemaking and ageing: fermentation has been made by controlled temperature at 14-16°C and then preserved in stainless steel vats on its lees during 4 months. A part has been partially fermented and preserved on its lees in 225L French new oak barrels during 4 months.

Alcoholic content: 11.90% Vol.

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

Total sugar: <0.5 gr. / l.

Bottling date: May 2020

Production: 2.304 bot. x 750 ml

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

Awards:

**88 points at *Guía Peñín* 2021**

**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 well balanced, fresh and fluid.

Peak drinking and serving suggestions:

2020-2022. It should be served cold (8° C)

