

Plana d'en Fonoll Chardonnay 2020

Style and grape varieties:

Dry white wine Catalunya PDO
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
2020 harvest yield: 9.055 kg/ha

Technical specifications:

Harvest: picked by machine on August 28th
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. Some of the wine has been partially fermented and preserved on its lees in 225L French new oak barrels during 4 months.
Alcoholic content: 12.10% Vol.
Total acidity: 4.8 gr. / l., expressed in tartaric acid
Total sugar: <0.5 gr. / l.
Bottling date: March 2021
Production: 2.160 bot. x 750 ml
Stopper: 44 x 24 mm agglomerated with a ring of natural cork on top and bottom.

Tasting notes and serving suggestions:

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 2020-2022. Serve cold (8° C)

Awards:

2019 vintage: 88 points at *Guía Peñín* 2021
2017 vintage: Silver medal at Chardonnay du Monde 2017

