

## Plana d'en Fonoll Sauvignon Blanc 2021

### Style and grape varieties

Fruity and crisp dry white Catalunya PDO

100% Sauvignon Blanc

### Sauvignon Blanc's vineyards and viticulture at Agrícola Sant Josep

Location: Bot, Caseres, and Horta de Sant Joan

Surface area: 7 has.

Vineyards age: between 3 and 25 years old

Growing and conduction system: conventional and double Royat wire trained

Selected vineyards and average age for this vintage: 3.9 ha / 13 years old

2021 harvest yield: 9,325 kg/ha

### Technical specifications

Mechanical harvest on August 31<sup>th</sup>

Winemaking and ageing: fermentation at controlled temperature (15-16°C) and preserved in stainless steel vats on its lees during 4 months.

Alcoholic content: 12.38% Vol.

Total acidity: 4.9 gr. / l., expressed in tartaric acid

Total sugar: <0.5 gr. / l.

Bottling date: February, 2022

Production: 3,840 bot. x 750 ml

Stopper: microgranulated 44 x 24 mm (cork based)

### Tasting notes & suggestions

It shows a pale and bright yellow colour. On the nose it is clear and fruity, very characteristic of fresh Sauvignon Blanc aromas. On the palate you'll find it well balanced and crisp. Peak drinking: 2022-2024. Serve cold (6° C)

### Awards

Vintage 2021: 90 p. Peñin 2021

Vintage 2019: 89 p. Peñin 2021

Vintage 2017: Silver at Sauvignon du Monde 2018

Vintage 2015: 90 p. Peñin 2017

