

## Plana d'en Fonoll white 2014

### Style:

White, dry, very fruity and aromatic

75 % Sauvignon Blanc, 25 % Muscat of Alexandria

Sauvignon Blanc's vineyards and viticulture at Agricola Sant Josep:

Location: Bot

Surface area: 2.3 ha

Vineyard's age between 6 and 19 years old

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

### Technical specifications:

Harvest: picked by machine on August 29<sup>th</sup> and 30<sup>th</sup>, 2014

Winemaking and ageing: fermentation has been made controlling the temperature at 15-16° C and then it has been conserved in stainless steel vats on its lees during 4 months.

Alcoholic content: 13.5 % Vol.

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

Total sugar: 0.41 gr. / l.

Total Sulphur Dioxide: 84 mg. / l.

Bottling date: March 18th, 2015

Production: 6,750 bot. x 750 ml

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

Tasting notes: it presents a pale 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:

2015-2016. It should be served very cool (6° C)

Plana d'en Fonoll white is an aromatic and very fruity dry white wine slightly flavored by one of the oldest and most scented grapes of the Mediterranean Viticulture, Muscat of Alexandria. This vintage has been made with an international white grape, Sauvignon Blanc. Sauvignon Blanc and Mediterranean weather are good conditions to obtain very special and expressive wines.

