

Fransola®

VINTAGE: 2020

TYPE OF WINE: White wine

DO: Penedès

GRAPE VARIETIES: Sauvignon Blanc and Forcada

WINEMAKING

Type of fermentation: 6 months barrel aging (50% new oak, combination of American and French oak)

Length of alcoholic fermentation: 2 weeks

Fermentation temperature: In stainless steel to 14°C, in oak barrels to 16°C

Ageing: 6 months barrel aging (50% new oak, combination of American and French oak)

Bottling month: June of 2021

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.06

Total acidity: 5.5 g/L (tartaric a.)

Residual sugar: 0.8 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-4 años

AVAILABLE FORMATS

75 cl

TASTING NOTES

Brilliant, crisp, pale straw yellow colour. Subtle floral (orange blossom) aroma with exquisite fruit notes (passion fruit). Intense and flavourful on the palate, firm and well-constituted, with a long, sustained evolution in the mouth. An exceptional wine from a low-yielding vintage.

SERVING SUGGESTIONS

Wonderful with all kinds of seafood, the wine also pairs well with grilled fish and poultry seasoned with aromatic herbs. A good match for salads and vegetable dishes too. Serve at 10–12°C.

LEGACY

The best wines are made by listening to nature. This is why, more than 20 years ago, we picked the exceptional enclave of Fransola, a historical estate in one of the highest areas of the Penedès, to plant one of our most celebrated vineyards. The cold nights and mild days provide an excellent winegrowing climate that produces exceptional Sauvignon Blanc grapes, which are used to make this elegant and balanced wine.

AWARDS

- 92 points, JamesSuckling.com 2021 (Hong Kong)
- 91 points, 100% Blind Tasted - Andreas Larsson 2021 (France)



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TERROIR

Soil

Deep, reddish calcareous clay soils that are moderately well drained and have a high water holding capacity, allowing white wines, especially Sauvignon Blanc, to achieve their full aromatic expression. Clay formations dating from the Eocene (Tertiary).

Weather conditions

The Fransola harvest was earlier compared to previous years due to weather conditions.

The 2020 vintage received a lot of rain during the spring, but experienced a very dry period during the summer which conditioned the maturation cycle. As far as temperatures, they were normal, although marked by significant fluctuations. Warm temperatures in February favoured vegetative growth, which meant that a cold spell in March led to substantial frost in the vineyards. It is worth noting that minimum temperatures were higher than average.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 629 mm

Temperature

Annual average (historical): 13.4°C

Annual average (current vintage): 13.5°C