

# Fransola

VINTAGE: 2017

TYPE OF WINE: White wine

DO: Penedès

GRAPE VARIETIES: Sauvignon Blanc

## WINEMAKING

**Type of fermentation:** The wine underwent a process of assemblage to bring out its full qualities; 50% was fermented in stainless steel tanks whereas the rest was barrel-fermented and oak-aged for 6 months.

**Number of days of fermentation:** 2 weeks

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

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

**Bottling month:** April of 2018

## TECHNICAL DATA

**Alcohol level:** 13.5% vol.

**pH:** 3.09

**Total acidity:** 5.4 g/L (tartaric a.)

**Residual sugar:** 0.9 g/L

**Allergy advice:** Contains sulfites

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

## AVAILABLE FORMATS

75 cl

## TASTING NOTES

Beautiful, clean, brilliant gold color. Exquisite, seductive floral (fig tree) and fruit (passion fruit) aroma with a fine smoky, spicy nuance (vanilla). The palate is silky, flavorful, intense and exceptionally elegant.

## SERVING SUGGESTIONS

A wonderful match with fine seafood and fish as well as certain types of fowl. Serve at 8–10°C.

## STORY

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.



### 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 2017 vintage saw normal but fluctuating temperatures throughout the year. The first half of the vegetative cycle was warm, with very high temperatures in June. By contrast, the end of the ripening period saw slightly lower than average temperatures. In terms of rainfall, the year was generally dry, both during the vegetative cycle (40% less) and fruit maturation (50% less).

### Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 421 mm

### Temperature

Annual average (historical): 13.4°C

Annual average (current vintage): 13.2°C