

Fransola

VINTAGE: 2018

TYPE OF WINE: White wine

DO: Penedès

GRAPE VARIETY: 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: May of 2019

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.05

Total acidity: 5.7 g/L (tartaric a.)

Residual sugar: 0.5 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

Lovely, clean, brilliant, bright gold color. Elegantly expressive aromas, with notes of fruit (passion fruit, quince) and a delicate dried fruit nuance that denotes the fine toast of the ageing barrels. Intense and silky on the palate, full of austere power.

SERVING SUGGESTIONS

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

· 91 points, JamesSuckling.com 2019 (USA)



Fransola

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 2018 vintage was rainy, especially during the beginning and the end of the growth season.

In terms of temperature, the spring was somewhat cooler than normal, which slightly delayed budbreak and flowering. However, the summer was warm, so the harvest only saw a minor delay.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 987 mm

Temperature

Annual average (historical): 13,4°C

Annual average (current vintage): 13,4°C