

Fransola®

VINTAGE: 2019

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

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 2020

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.08

Total acidity: 5.8 g/L (tartaric a.)

Residual sugar: 0.6 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

Very clean, brilliant straw color. Intensely fragrant, with fruit notes reminiscent of passion fruit, and lovely herbaceous hints coming through. An elegant note of oak adds personality. The palate is finely structured, intense and silky.

SERVING SUGGESTIONS

Ideal with all kinds of seafood, it also pairs very well with grilled fish and poultry recipes seasoned with aromatic herbs. 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, 100% Blind Tasted - Andreas Larsson 2021 (France)
- Gold Medal, Mundus Vini 2020 (Germany)
- 92 points, JamesSuckling.com 2020 (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 Fransola harvest saw an important delay due to mild temperatures throughout the entire growth season. The 2019 vintage could be described as a normal year in terms of precipitation, although it rained more abundantly than usual during the ripening period. Despite rainfall during the harvest, the grapes were in excellent condition. Temperatures also fell within normal range.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 549 mm

Temperature

Annual average (historical): 13.4°C

Annual average (current vintage): 13.3°C