

Fransola®

VINTAGE: 2022

TYPE OF WINE: White wine Organic

DO: Penedès

GRAPE VARIETY: Sauvignon Blanc

WINEMAKING

Type of fermentation: A blending process has been used to strengthen the qualities of this wine, with one half of the wine fermented in stainless steel tanks and the other fermented and aged in barrels 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: December of 2022

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.01

Total acidity: 6.61 g/L (tartaric. a)

Residual sugar: 0,4 g/L - Internal data -

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

Bright, brilliant, clean pale yellow colour. Exquisite floral and fruit aromas with fine spicy and herbaceous notes and mineral undertones characteristic of the vineyard's soil. Flavourful and delicious, revealing a silky texture as it elegantly unfolds across the palate.

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

· 91 points, JamesSuckling.com 2023 (Hong Kong)



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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 unfolded with a certain degree of normalcy compared to the central area of Penedès thanks to more favourable climate conditions. The vineyard was less affected by drought and high temperatures, because the climate is more continental and the deep clay soils have a good water holding capacity. A mild and relatively dry spring was followed by a hot summer with little precipitation, leading up to a ripening period with milder temperatures and sporadic rainfall, which favoured slower and more even fruit maturation. At harvest time, the quality of the grapes was good: perfect in terms of health, with good sugar levels. buenas graduaciones de azúcares.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 375,4 mm

Temperature

Annual average (historical): 13,4°C

Annual average (current vintage): 14,4°C