

Fransola



VINTAGE: 2024

TYPE OF WINE: Organic and regenerative white wine

DO: Penedès

GRAPE VARIETY: Sauvignon Blanc

WINEMAKING

Type of fermentation: To enhance the qualities of this wine, a "blend" has been carried out, fermenting 50% in stainless steel tanks and the rest fermenting and ageing in barrels for 6 months.

Length of alcoholic fermentation: 2 weeks

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

Ageing: Half of the total, for 6 months in barrels (50% new oak, a blend of 50% American oak and French oak)

Bottling month: February 2025

TECHNICAL DATA

Alcohol level: 13% ABV

pH: 2.94

Total acidity: 6 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

Pale yellow, clean and luminous. Delicious on the nose, with intense varietal notes (passion fruit, Reinette apple) over a mineral background and rich ageing nuances (vanillin, coffee). On the palate, it is firm, silky, and very flavourful. A gem, with personality and an elegant and distinctive bouquet.

SERVING SUGGESTIONS

Ideal for pairing with all types of seafood, it also pairs very well with grilled fish and poultry recipes seasoned with aromatic herbs. It also accompanies salads or vegetable dishes. Serve at 10 to 12°C.

LEGACY

The finest wines are obtained by listening to nature. This is why over twenty years ago we chose the privileged environment of Fransola, a historic estate located in one of the highest areas of Penedès, to plant one of our most renowned vineyards. Its cold nights and mild days provide an excellent climate for vine cultivation, offering the best Sauvignon Blanc grapes with which we produce this elegant and well-balanced wine.



TERROIR

Soil

Deep clay-limestone soils, reddish in colour, with moderate drainage and high water retention capacity, allowing the development of the maximum aromatic expression of white wines, especially Sauvignon Blanc. Formed from Eocene (tertiary) clays.

Weather conditions

During 2024, the temperature followed an irregular cycle, being globally almost one degree above the average, but aligning with the usual average during the vegetative and ripening cycle. Precipitation was below average. Although the rains at the end of the vegetative and ripening cycle mitigated the deficit, there was a reduction in production.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 489.1 mm

Temperature

Annual average (historical): 13.4°C

Annual average (current vintage): 14.2°C