



ES FANGAR
VINS

SA FITA BLANCO SOBRE LIAS 2016



A Sa Fita is an ancient sign, a pile of stones indicating the way forward. Each year, harvest after harvest, we establish a new "fita" into the future.

TASTING:

Elegant yellow colour with green hues. Bright and clean. The nose surprises us with frank expressive aromas. We found ripe green fruit (Candied apple), apricot, quince. Some citrus (pink grapefruit skin) fine spices such as vanilla. Marquis (scrubland) and balsamic (eucalyptus). Some pastry notes as a result of aging on its lees.

The palate is broad, fresh. Very good acidity. Structured. Pleasant in the mouth. Complex. Long finish with dry and bitter (olive) finish.

Pairing: All types of fish (white and blue), Seafood. White meats. Blue and cured cheeses.

Ageing Potential: 6-8 years.

VITICULTURE :

DO: Pla i Llevant, Mallorca.

Varieties: Chardonnay 88% (9.2% in barrel),

Prensal 5% Viognier 4%, Gir6 Blanc 3%,

Vineyards: Finca Es Fangar.

plots; Cortinel at (130m), Vinya des conill (112m)

Management: Biological, fertilisation with green manure and compost produced on the farm.

Rootstock: Richter 110.

Pruning: Cordon de Royat double.

Yield: 3088kg / ha.

Soil: Loamy sand. Sand 44%, silt 46%, clays 10%.

Very high drainage. Very chalky.

Harvest: Manual in boxes of 13 kg.

VINIFICATION:

First selection in the vineyard and later at the reception desk. The grapes are pressed slowly until a yield of 60% in wine is reached. Static racking.

Fermentation; 90% of the wine in stainless steel tanks at controlled temperatures and 10% in French oak barrels. Subsequent maturation on lees for 4 months. Clarification by bentonite and vegetable proteins. Stabilised and filtered.

PRODUCTION:

10 370 bottles of 75 cl.

ANALYSIS:

Alcohol: 14.5%

Total acidity: 5.7 g

pH: 3.28

Residual sugar: 6.4 g / l

www.es-fangar.com