



SA FITA 2017

LEES MATURATION

THIS WINE WILL TAKE YOU ON A JOURNEY. LET THE FITA GUIDE YOUR WAY. FITA, STONE CAIRNS, ARE FOUND ACROSS ES FANGAR, GUIDING TRAVELLERS ON ANCIENT PATHS.

An expressive wine that surprises the nose with its opulent bouquet of apricot, citrus and white blossoms. Complex and intriguing.

AGEING: Matured on its lees in stainless steel tanks.

COLOUR: Elegant straw yellow with green hues.

AROMA: Aromatic, candied white fruit, very ripe golden apple. In the background quince jelly, fine spices and a long profile of Mediterranean aromatic scrubland herbs. Complex.

FLAVOUR: Direct and clean on the palate, full of character. Fresh fruity acidity. Explosions of white fruits and flowers, with a long creamy finish.

VARIETIES: Chardonnay 77.82%, Prensal blanc 12.16%, Moscatell 8.38%, Viognier 0.87%, Giró Ros 0.77%.

PLOTS: Cortinel-lo at (130m), Vinya des conill (112m)

YIELD: 3088kg / ha.

SOIL: Loamy sand. Sand 44%, silt 46%, clays 10%. Very high drainage. Very chalky.

VINIFICATION: 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.

ANALYSIS

Alcohol: 14%

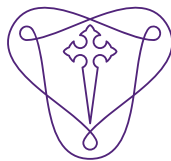
Total acidity: 5.2 g

pH: 3.95

Residual sugar: 0.44 g/l

Sulphites: 80 mg/l

PRODUCTION: 10593 bottles



ES FANGAR
VINS