



PLANSEL FRISANTE

2019

750ML



Classification	Vinho Regional Alentejano		
Type	Frisante (sparkling wine)		
Grape Variety	100% Sauvignon Blanc		
Soil Type	Residual granite and metamorphic sedimentary soils		
Annual Production	4.000 bottles		
Tasting	Green apple, passionfruit and white currant are the prevalent aromas from a rich fruity palette of this fresh and unique sparkling wine. On the palate it is luscious and has a rather youthful personality.		
Vinification	After the selective manual harvest the grapes were destemmed entirely and initially stabilized in a cold room at 5 °C for 24 hours. The pre-clarified must was then slowly fermented in stainless steel tanks at a temperature of 14 °C and subsequently cold stabilised.		
Ageing Potential	2-3 years		
Alcohol	12%		
Total Acidity	5.7 g/l	Volatile Acidity	0.43 g/l
Residual Sugar	0.8 g/l	PH	3.41