

HEXAGON®

WHITE

2015

HISTORY

Hexagon, José Maria da Fonseca's Super-premium white wine, is the pinnacle of all the work carried out in the vineyard and the cellar, and most importantly, a celebration of the "New World" concept, developed by the Winemaker Domingos Soares Franco, who has wanted to create an outstanding Portuguese wine in the best style and at an International level, for a very long time.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing table wines, Port and Setúbal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

THE WINEMAKER

Domingos Soares Franco, winemaker and vice-president, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Setúbal Península

The Super Premium white wine from José Maria da Fonseca.

REVIEWS

2013 Vintage:

Rated as one of the "Best of the Year" in Portugal Wine Guide by the critic João Paulo Martins

VINTAGE INFORMATION

Classification: Vinho Regional Península de Setúbal

Grapes: Alvarinho (22%), Verdelho (7%), Viosinho (36%), Antão Vaz (35%).

Region: Setúbal Península

Vineyard Area: 1.1 ha

Type of Soil: Sandy and clay

Wine Production: 2600 Litres

Tasting Notes:

Color: Light yellow

Aroma: honeysuckle, banana, melon, very soft oak. Elegant nose with some complexity

Palate: Fruity, good acidity, balanced, elegant and full

Final Proof: Medium

Vinification: Partially fermented in second year old casks.

Ageing: Partially, 3 months in 2 year old french casks

Date of Bottling: December 2015

Analyses:

Alcohol – 12.4%

Total Acidity – 5.0 g/l tartaric acid

pH – 3.13

Serving suggestions: Serve at a temperature of 11°C and consumed at 13°C with fish and seafood

Storage: Store at a temperature of 12°C and humidity of 60%.

Shelf Life: 6 years after bottling.

JOSÉ MARIA  DA FONSECA