

*Francia Natural*  
BODEGAS PASCUAL FERNÁNDEZ



# DATA SHEET | SIETE PELDAÑOS 1857

## SELECCIÓN DE VIÑAS VIEJAS



**AREA:** Denominación de Origen Arribes

**TYPE:** Red Wine

**VINTAGE:** 2020

**VARIETIES:** SELECTION OF OLD

**VINEYARDS:** Bruñal, Mandón, Juan

García, Tinta Madrid, Mencía, Gajo Arroba y

Bastardillo Chico

**Alcohol Degree:** 15% vol

**pH:** 3.52

**Total Acidity:** 6.87

**Sugars:** 0.29

**Harvest:** September, October and November  
2020

**Aging:** 7 months in new French oak barrels.

### 1857 CEPAS ÚNICAS

Made from grapes from 1857 ancestral vines located in the Villa del Vino, Fermoselle, in the D.O. You arrive. These grapes come from unique varieties that reach their maximum splendor here, unleashing an unlimited explosion of aromas and incomparable flavors.

Siete Peldaños represents a commitment of deep RESPECT for the land and our ancestors. When conceiving our project to create excellent wines, we always had the intention of recovering the rich history and winemaking tradition that has been part of this land for centuries.

Our essence lies in listening and learning from the land and from those men and women who have coexisted in harmony for generations, leaving us an exceptional land. In this land full of old vineyards, we work together with numerous viticulturists to explore their vineyards, selecting those that would be the base of our wines. We opted for the vines that showed the fullness of these minority varieties, bringing diversity to a wine scene of incalculable value.

However, we did not stop there. We carefully chose the vines from each old vineyard that reached the end of the vegetative cycle in optimal conditions. These vines managed to bring the clusters to perfect maturation, at a point where the aromas and flavors acquired an incomparable singularity.

We flagged these culminating pleasure strains and added them to a "collection" honoring this land.

This meticulous process was repeated on numerous plots, encompassing all the minority and historic varieties we found. We do not follow a pre-established criterion, but we let the land guide our actions, allowing the proportions to define themselves and the ripening of each vine to be dictated by nature itself.

### HARVEST

After fermentation, the wine goes to the underground cellars, excavated in the granite of the Villa del Vino, remaining in the new French oak barrels for 18 months. It was bottled in April 2022, beginning the long aging that awaits it in the bottle. Bottles that wait underground among the granite rock that surrounds our cellars, gaining a preferential place on the wish list of lovers of great wines over time.

### TASTING NOTE

Intense and luminous color, with very present polyphenols. At first it is a bit closed, but immediately it is discovered and it is intense, reminiscent of the fermented fruit of the vintage.

The nose is exuberant, very singular, with a dry floral aroma, reminiscent of a bouquet of varied fruit aromas such as blueberry.

On the palate it is very fleshy, with a very present acidity but very well integrated with the tannin, leaving a velvety mouthfeel and a cocoa aftertaste.

*Unique and different. Wonderfully surprising.  
The perfect demonstration of the thousand aromas and thousand flavors of this unique land.*

**SERVING TEMPERATURE:** 14°C

**YIELD:** 10 hectoliters per hectare.

**BOTTLING DATE:** April 2022

**PRODUCTION:** Numbered Edition of 4,000 bot.

**WINEMAKER:** Patricia Santos