

Fraterna Natural
BODEGAS PASCUAL FERNÁNDEZ



DATA SHEET | SIETE PELDAÑOS BLACK TEMPRANILLO



AREA: Denominación de Origen Arribes

TYPE: Red Wine

VINTAGE: 2020

VARIETY: 100% Tempranillo

Alcohol Degree: 14.5% vol

pH: 3.61

Total Acidity: 5.94

Sugars: 0.16

Harvest: October 1, 2020

Aging: 7 months in French oak barrels and stainless steel tanks.

PLOTS

Parcel wine. Olive plot.

Estates located in the Arribes del Duero Natural Area, in Famoselle, the Villa del Vino. Vineyard worked in the traditional way, limiting its production to 3,000 kg per ha. With daily observation and all manual works.

SOILS

Granitic and sandy from the alteration of the bedrock. These soils allow the plant to reach a progressive and not very rapid maturation, allowing continuous and daily observation to ensure that we choose the optimal harvest time for the production of our wines.

HARVEST

The harvest is carried out at the right moment of maturation, in boxes of 12 kilos. On this occasion, on October 1, when it was perfectly ripe. The grapes presented a perfect state of clusters and grapes, also carrying out manual selection at the reception in the winery. Fermentation in small stainless steel tanks and controlled aging underground, in French oak barrels, which gives it the necessary structure and body to discover the originality of Tempranillo, in the D.O. Arribes.

VARIETY CHARACTERISTICS

The Tempranillo grape creates fine wines that are pleasant and silky on the palate, with soft tannins, which together with the natural acidity provided by the land of Arribes, make them elegant and fresh wines that greatly enhance the characteristics of this variety. In addition, they have an intense red color with violet nuances and aromas of ripe red fruit, wild fruits, vanilla and herbaceous and floral touches.

TASTING NOTE

Intense red color with violet edges, very lively and expressive. The nose is intense and clear, red fruits, strawberries, raspberries.

On the palate, its best characteristic stands out again, the fruit as the true queen of all flavors, fills the entire mouth, refreshes it and envelops it with an endless persistence, but tremendously elegant. Present, intense, dry tannins that provide a fascinating complexity to this Tempranillo that undoubtedly surprises.

A spicy finish, with unmistakable hints of cherries, give it a personality and difference, which will make us dream of sensations yet to be discovered.

SERVICE TEMPERATURE: 15°C

YIELD: 21 hectoliters per hectare

BOTTLING DATE: July 2021

PRODUCTION: Ltd. Edition of 3,300 bottles.

WINEMAKER: Patricia Santos