

Frntera Natural
BODEGAS PASCUAL FERNÁNDEZ



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GARNACHA

SIETE PELDAÑOS



DATA SHEET | SIETE PELDAÑOS BLACK GARANCHA



BODEGAS
PASCUAL
FERNÁNDEZ

AREA: Denominación de Origen Arribes

TYPE: Red Wine

VINTAGE: 2020

VARIETY: 100% Garnacha

Alcohol Degree: 13.5% vol

pH: 3.43

Total Acidity: 5.91

Sugars: 0.40

Harvest: October 10, 2020

Aging: 7 months in new French oak barrels.

PLOTS

Farms located in the Arribes del Duero Natural Area, located between 650 and 750 meters above sea level, in Fermoselle, the Villa del Vino. Old vineyards that have remained unchanged over time with very low productions, planted in goblet and with absolute respect for nature.

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 optimum harvest time to make our wines.

HARVEST

The harvest is carried out at the right moment of maturation, so that the grapes can offer their full potential. Exhaustive manual harvest in boxes of 12 kilos, with manual selection of bunches in the vineyard and again selected at the reception in the winery. Destemmed and gently squeezed, with fermentation at a controlled temperature in small stainless steel tanks. The wine ages partly in new French oak barrels and partly with its fine lees in stainless steel tanks at a controlled temperature of 14°C and 80% humidity in our hundred-year-old underground cellars.

VARIETY CHARACTERISTICS

Red Garnacha is characterized by its red fruit flavor together with a slight spicy touch, in addition to providing aromas and sweet flavors, it has a strong and intense color. In side Arribes, is characterized by having a natural acidity that gives it a unique and differentiated personality that will make it easier for it to become great wines for aging.

Since the creation of the D.O. it had never been made as a monovarietal, being a real discovery for the area, the excellent quality it provides.

TASTING NOTE

Color Intense and persistent red, which denotes the presence, in old vines, of loose vines of Garnacha Tintorera that add that power and vividness of color that it has. On the nose, the light touch of vanilla immediately jumps out, accompanied by chocolate, very smooth and perfectly blended with the aromas of fruit, ripe plum and flowers, floral shrubs. In the mouth, the acidity that it presents stands out, very well integrated into the wine, which makes it a very balanced and elegant wine, with body and structure, but not at all heavy, maintaining the freshness of the fruit that is very present, Robust but delicate tannins. The finish is spicy (Black Pepper).

A wine that denotes a special singularity, uniting the freshness that the terroir transmits to the excellence of the Garnacha.

SERVING TEMPERATURE: 16°C

YIELD: 25 hectoliters per hectare

BOTTLING DATE: April 2021

PRODUCTION: Ltd. Edition of 4,800 bottles.

WINEMAKER: Patricia Santos