

Frontera Natural
BODEGAS PASCUAL FERNÁNDEZ



AREA: Designation of Origin Arribes

TYPE: White Wine aged 8 months in barrel

VINTAGE: 2020

ALCOHOL DEGREE: 13,5% vol

VARIETY: 100% Malvasia

HARVEST: September 27, 202

PLOTS

Farms located in the Natural Area of Arribes del Duero, located between 700 and 750 meters of altitude, in Fermoselle, the Villa del Vino. Old vineyards that have remained unchanged over time with very low yields, planted in glass 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 fast maturation, allowing us that continuous and daily observation ensures us to choose the optimal time of harvest for the elaboration of our wines.

HATVEST

The harvest is carried out at the right moment of maturation, so that the grape can offer its full potential. Exhaustive manual harvest in boxes of 12 kg, with manual selection of clusters in the vineyard and again selected at the reception in the winery. Pre-fermentation maceration with temperature control, going on to ferment in small stainless steel tanks with controlled temperature. The wine was aged in new French oak barrels for 8 months.

TASTING NOTES

Clean and very bright, its predominant color, golden yellow, blends with the greenish yellow that it retains from what it was before going through the barrel. So powerful and present is the brilliance that the green flashes sometimes make one confuse as they are combined with characteristics that show the barrel in a subtle way. On the nose, its floral start is surprising, above the barrel, it quickly evolves into a very fresh vanilla flower. A very pleasant spice appears, white pepper. Perfectly integrated into the barrel, it is a wine with exuberance and aromatic power. On the palate it is balanced, with body and structure surprisingly combined with its marked acidity. It has a very fruity aftertaste, essentially white fruit, pear. Powerful and exuberant on the palate. It is a very gastronomic wine, appetizing with a great variety of dishes.

Perfect balance between elegance and exuberance, which makes it an unrepeatable and intense pleasure. Perfect to be the protagonist at a table full of exquisite delicacies.

SERVICE TEMPERATURE: 10°C.

YIELD: 20 hectoliters per hectare

BOTTLING DATE: July 2021

PRODUCTION: Ed. Limited to 1.00 bot.

WINEMAKER: Patricia Santos