

Francia Natural
BODEGAS PASCUAL FERNÁNDEZ



DATA SHEET | SIETE PELDAÑOS VARIEDADES OLVIDADAS



AREA: Denominación de Origen Arribes

TYPE: White Wine

VINTAGE: 2020

VARIETIES: Malvasía Castellana and other white varieties, native to Arribes, present in the old vines.

AGING: 15 months in new French oak barrels and 15 months of aging in the bottle in centuries-old cellars excavated in granite.

Alcohol Degree: 13,5% vol

pH: 3,28

Total Acidity: 5,60

Sugars: 0,37

Harvest: September 11, 12 and 13, 2020

PLOTS

All of them are small plots with vineyards between 60 and 110 years old, planted in goblet in plots at around 700 meters above sea level.

Plots that have remained unchanged due to their small size and that have maintained a mixture of white grapes, all of them perfectly adapted to our soil and climate.

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, plot by plot. The grapes arrive intact at the winery, manual selection is carried out to ensure the removal of all those that are not fully ripe.

VINIFICATION

After the scrupulous selection at the entrance of the grapes, a pre-fermentative maceration is carried out with exhaustive temperature control, then proceeding to carry out the pressing using only and exclusively the free run juice obtained without pressure on the grapes.

Fermentation begins in small stainless steel tanks, completing it in 500-liter first-use French Oak barrels.

It remains, after fermentation, 15 months in oak barrels, with periodic batonage for 15 months.

It was bottled in April 2022 and has continued to be aged in the bottle in our century-old cellars, excavated in granite rock, with constant temperature and humidity, controlled naturally, without intervention and with the absolute absence of sunlight, for another 15 months.

TASTING NOTE

Yellow color, the result of barrel aging, but very clean and bright, which shows its liveliness. Intense floral aroma (almond blossom), sweetened with notes of various fruits such as lychee and peach, accompanied by hints of citrus. The wood is very subtle, revealing itself in the mouth and adding volume to the wine, very long and with an acidity that refreshes the mouth.

It has a delicate and slightly spicy finish. A masterpiece of balance between fruit and aging that manage to generate sensations of total pleasure.

SERVING TEMPERATURE: 11°C

YIELD: 15 hectoliters per hectare

BOTTLING DATE: April 2022

PRODUCTION: Ltd. Edition of 1,000 bottles.

WINEMAKER: Patricia Santos