

Francia Natural
BODEGAS PASCUAL FERNÁNDEZ



AREA: Denominación de Origen Arribes

TYPE: Red Wine

VINTAGE: 2021

GRADO ALCOHÓLICO: 14 % vol

VARIETY: 100% Mandón

HARVEST: 2 de noviembre de 2021

PLOTS

All of them are small, with old vines between 60 and 110 years old planted in goblet. The grapes come from the few plots that were left with this variety that matures at least 2 months later than the rest. The Farms are located in the Arribes del Duero Natural Space around 700 meters above sea level.

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

It is carried out at the right moment of maturation, plot by plot, carrying out pre-fermentative macerations at low temperatures until the last plot is harvested. The grapes arrive intact at the winery, manual selection is carried out to ensure the removal of all those that are not fully ripe. Fermentation at a controlled temperature takes place in small stainless steel tanks.

VARIETY CHARACTERISTICS

It is a variety of truncated cone-shaped, compact and homogeneous clusters. It offers high quality wines with completely healthy, delicate and very different clusters, always marking singularities unknown to the general public of wine.

This variety has been present in Arribes for decades and decades, its cultivation was abandoned due to its late maturation, veraison beginning in many cases in September, this allows it to arrive in perfect health conditions at the end of October and even November for its vintage. Perfectly adapted to our Arribes terroir, it is totally different from its namesake in the Balearic Islands, making Bodegas Pascual Fernández the only one outside of the Spanish Levante and the Balearic Islands to produce this wonder.

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 unique 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.

Very different variety, with unique and genuine characteristics.

SERVING TEMPERATURE: 15°C.

YIELD: 25 hectoliters per hectare

BOTTLING DATE: July 2022

PRODUCTION: Ltd. Edition of 4.000 bot.

WINEMAKER: Patricia Santos

