

Francia Natural
BODEGAS PASCUAL FERNÁNDEZ



AREA: Denominación de Origen Arribes

TYPE: Red Wine

VINTAGE: 2020

ALCOHOL DEGREE:: 14,5 % vol

VARIETY: 100% Bruñal

HARVEST: October 9, 2020

PLOTS

Farms located in the Natural Area of Arribes del Duero, located between 700 and 750 meters of altitude, in Feroselle, 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.

HARVEST

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. Destemmed and smooth crushing, 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 centuries-old underground cellars.

CHARACTERISTICS OF THE VARIETY

It is a very exclusive grape from vines that were planted at the beginning of the 20th century, after phylloxera wiped out all the Arribes vineyards. It is a very special variety, as it is only found in this wine-growing region and there is not much information about its origin. It is a grape that allows obtaining full-bodied wines, has good alcoholic power and balanced acidity, with thick but not vegetable tannins.

TASTING NOTES

Ruby red color, characteristic of the variety, bright and elegant as well as intense and attractive. On the nose it transmits the exuberance that it will give us with very fine and elegant aromas of moss, and fresh forest, with touches and evidences of wild fruits. On the palate, it confirms the elegance, a fleshy wine with very present but fine tannins, smooth and with a very long aftertaste sensation. Very Fresh, with clear and sharp evidence of the fruit.

A wine that stands out for its pure elegance and unlimited expressiveness, intense and very fresh.

A very sweet wine.

SERVICE TEMPERATURE:: 16°C.

YIELD: 15 hectoliters per hectare

BOTTLING DATE: July 2021

PRODUCTION: Limited Ed. of 3,400 bot.

WINEMAKER: Patricia Santos