

Frantera Natural
BODEGAS PASCUAL FERNÁNDEZ



AREA: Denominación de Origen Arribes

TYPE: White Wine

VINTAGE: 2020

ALCOHOL DEGREE:: 13 % vol

VARIETY: 100% Malvasía

HARVEST: September 11, 12 and 13, 2020

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.

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. Pre-fermentative maceration with temperature control for the appropriate time to the collected grapes, going on to ferment in small stainless steel tanks with controlled temperature.

CHARACTERISTICS OF THE VARIETY

Also known as Malvasía Toresana or Malvasía Castellana. In addition to Galicia, Toro or Arribes del Duero, it is grown in Portugal. It is the most austere of all the Malvasias, with less aromatic potential and greater acidity. The vines are generally very old, traditionally grown, which adds added cost and labor. They are fresh, light wines, with floral aromas and pome fruits. Citrus hints that are intensified with cold macerations.

TASTING NOTES

Greenish yellow, clean and very bright, subtle and attractive. On the nose it is intense and fruity. It clearly shows hints of orchard fruit, light citrus touches, appearing in the tasting hints of dried fruits, walnuts and a clear hint of pollen from flowering. Powerful entry into the mouth that fills the entire mouth, it is unctuous and recalls a certain salinity. Very long and intense aftertaste, leaving a sweet aftertaste. Very balanced acidity.

Elegant and personal. Expressiveness in every way. Balanced, fresh, sweet and intense.

SERVICE TEMPERATURE:: 10°C.

YIELD: 20 hectoliters per hectare

BOTTLING DATE: April 2021

PRODUCTION: Limited Ed. of 2,200 bot.

WINEMAKER: Patricia Santos