

Francia Natural
BODEGAS PASCUAL FERNÁNDEZ



AREA: Denominación de Origen Arribes

TYPE: White Wine

VINTAGE: 2020

ALCOHOL DEGREE:: 12.5% vol

VARIETY: 100% Puesta en Cruz

HARVEST: October 11, 2020

PLOTS

Farms located in the Natural Area of Arribes del Duero, located between 650 and 750 meters of altitude, in Fermoselle, the Villa del Vino. Old vineyards that have remained unchanged over time with very low productions.

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. The harvest is carried out at the optimum moment of maturation, so that the grape can offer its full potential.

CHARACTERISTICS OF THE VARIETY

The Puesta en Cruz or Rabigato is a grape of Portuguese origin, very juicy and with high natural acidity. It produces high-quality lemon-yellow wines with good aging potential. The aroma of these wines is of medium intensity, with a touch of orange blossom, and with components of vegetable origin. Well balanced palate, fresh, with good fruitiness.

TASTING NOTES

Elegant color of bright green tones, very clean and sparkling. On the nose it is a very complex wine. Very fresh aroma, with a vegetal profile that gradually releases notes of ripe fruit such as peaches. As it evolves, aromas of ripe fig and banana appear that add complexity. In the mouth, the fruit and vegetable character appear, thus achieving a wine that is as complex as it is different. Of marked acidity and with a long and prolonged finish.

The elegance of the wine envelops all the senses creating a total pleasant sensation. Gastronomic wine par excellence, which perfectly accompanies any menu.

SERVICE TEMPERATURE:: 10°C.

YIELD: 20 hectoliters per hectare

BOTTLING DATE: April 2021

PRODUCTION: Limited Ed. of 3,400 bot.

WINEMAKER: Patricia Santos