



Dominio Fournier
Desde 1960



Technical data

Vintage: 2017.
D.O: Ribera del Duero.
Vineyard: Finca El Pinar on alluvial soil from the River Duero
Grape variety: 100% Tinta del País.
ABV 14.5%
pH: 3.78.
Total acidity: 5,0-5,5 g/l.
Residual sugars <2 g/l.
Bottling date: July 2020

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Crianza

Crianza

Harvest:

The most notable feature of this particular harvest was an advection frost that occurred during the night of 27th to 28th April as a result of a mass of cold air that blew in and lowered the temperature to below zero degrees for more than seven hours, with negative peaks of as low as -6°C. This frost affected most of the vineyards throughout the Designation of Origin and meant that yields obtained were less than half of what is generally obtained in a normal year.

At Finca EL Pinar, however, where the Dominio Fournier Vineyards are located, the impact of the frost was less than it was on average in the rest of the region

The Tinta del País grapes used to make this wine were brought to the winery on 28th September.

This was one of the shortest harvests of the last 15 years in D.O. Ribera del Duero

Vineyard features

The plots where the grapes used to make Dominio Fournier 2017 are grown lie on alluvial terraces along the edges of the river Duero, which meanders along the estate for more than 2.4Km, forming a natural boundary to the property.

The notable feature of the soil on most of the plots is the surface layer of pebbles. These are very poor soils that restrict the vigour of the vines and help produce concentration in the grapes. 50% of the vines are trained in the traditional gobelet style.

The estate has 50Ha of Tinta del País, with the average age of the vines being over 37 years.

Winemaking

The grapes are picked by hand and collected in small crates, with only the bunches that are in a perfect state of health and ripeness being selected.

All the grapes are checked on the selection table before being transferred to the tanks by conveyor belt, with no pumping so as to avoid damaging them as they go into the tanks.

The grapes from each plot are vinified separately in small tanks.

Pre-fermentation maceration is carried out cold, using dry ice in order to extract high levels of sweet tannins and colour prior to alcoholic fermentation.

Alcoholic fermentation takes place under controlled conditions in stainless steel tanks and wooden vats, with daily pumping over to promote extraction.

The contents of each tank are then transferred to barrels for malolactic fermentation, with frequent bâtonnage to help work the lees.

All of the wines that make up this coupage age for at least 13 months in French oak barrels.

Winemakers comments

In terms of appearance, the wine is bright and clean, a deep cherry colour with a garnet rim.

On the nose the wine is very fresh and refined, displaying aromas of ripe fruit and sweet spices together with mineral notes and creamy oak.

The wine is full-bodied and pleasant on the palate, brimming with mouth-filling flavours.

Serving: The wine should be served at around 16°C

Pairs very well with meat and strong cheese.

