



Dominio Fournier

Desde 1960

16

Reserva

Reserva

Harvest

The defining features of the 2016 harvest were that the year began with a dry winter and that temperatures throughout the growing cycle were mild, with no incidence of pests or diseases at any time, ensuring that the grapes were perfectly healthy and of fine quality.

Véraison occurred in mid-August, which was an extremely hot month. This, together with a significant difference between day and night temperatures in September, encouraged ripening, with the vineyards in a perfect state of health.

The first Tinta del País grapes were brought into the winery on 28th September, after which the vineyards were harvested as and when the grapes reached the desired levels of ripeness and flavour profiles. The harvest finished on 15th October.

This was one of the longest harvests ever in D.O. Ribera del Duero

Vineyard features

The grapes used to make Dominio Fournier Reserva 2016 came from gobelet-trained vines that grow along the sides of the river Duero as it meanders by the Finca El Pinar between Roa de Duero and La Horra in the township of Berlangas de Roa. The vines are an average of around 50 years old.

The plots are distinctive in that the soil is poor and drains easily, with numerous pebbles on the surface, which significantly limits the vigour of the vines and helps produce highly concentrated grapes with a flavour that reflects the landscape in which they grow

Winemaking

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

All the grapes are checked at the selection table before being transferred to the tanks by conveyor belt, which avoids them being damaged 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 of sweet tannins and colour.

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 15 months in French oak barrels.

Winemaker's comments

- In terms of appearance, the wine is bright, clean and a picota cherry colour. It is deep but still displays signs of youthfulness.
- On the nose it displays notes of ripe black fruit, spices, forest floor and creamy oak.
- On the palate, the wine is elegant, powerful yet fresh at the same time and extremely elegant.
- Serving: decant and serve at 17°C to fully appreciate its features and qualities.
- Pairs very well with roast meat and strong cheese.

technical data

Vintage: 2016

D. O: Ribera del Duero

Vineyards: Finca El Pinar on alluvial soils from the river Duero

Grape variety: 100% Tinta del País.

ABVI: 14%

pH: 3.75

Total acidity: 5.0- 5.5 g/l.

Residual sugars: <2.4 g/l.

First vintage release: 2014.

Bottled: July 2019

