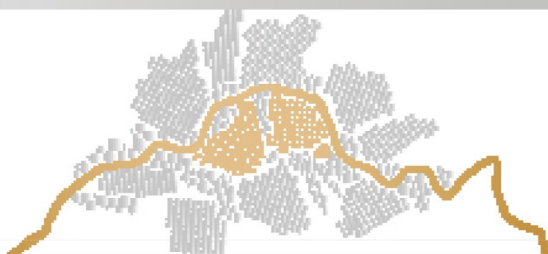




Dominio Fournier

Desde 1960



technical data

Vintage: 2016.

D.O.: Ribera del Duero.

Vineyards: Finca El Pinar, on fluvial soil from the Duero river.

Grape varieties: 100% Tinta del País.

ABV: 14.5% vol.

pH: 3.55.

Total acidity: 5.0–5.5 g/l.

Residual sugar: <2 g/l.

First vintage released: 2016.

Date 2016 vintage first bottled: July 2018.

2016

Crianza

Vintage

The 2016 vintage began with a dry winter and mild temperatures throughout the vegetative cycle, with no presence of pests or disease at any time, meaning that the grapes remained perfectly healthy and were of ideal quality.

Véraison happened in August, which was an extremely hot month, with the high temperatures and the great variation between diurnal and nocturnal temperatures in September helping the grapes ripen, whilst producing vines in perfect health.

The first Tinta del País were brought into the winery on 28th September and the vines were harvested intermittently as and when they reached the desired level of ripeness for the wine they were to make. The harvest finished on 15th October.

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

The Regulatory Board rated this vintage as Good.

Vineyard features

The plots that comprise Dominio Fournier, lie on a pretty, fluvial terrace on the edge of the Duero river, which meanders for more than 2 kilometres along the edge of our property, forming a natural border to it.

The soil on most of the plots is distinctive in that it has a layer of large pebbles on the surface. These are poor soils that restrict the vigour of the vines and help produce grapes

with great concentration. 50% are trained in the traditional gobelet style.

There are 50Ha of Tinta del País (Tempranillo) with the vines averaging more than 25 years old, with some plots more than 60 years old.

Winemaking

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

All the grapes went through a selection process before being placed on a conveyor belt that deposited them gently in tanks, avoiding any mechanical damage in the process.

The grapes from the different plots were vinified in separate tanks.

Pre-fermentation maceration was carried out cold, with dry ice, so as to extract high levels of colour and sweet tannins prior to alcoholic fermentation.

Alcoholic fermentation was a controlled process that took place in stainless steel tanks and wooden vats, with regular pumping over to promote extraction.

The wine was drawn off each tank and transferred to barrels for malolactic fermentation with frequent bâtonnage to help work the lees.

All of the wines selected for this coupage spent at least 12 months in French oak barrels.

Winemaker's comments:

- Appearance: Bright, appealing deep cherry red yet still youthful looking.
- Nose: Fresh and intense, with woody notes coming through- vanilla and pastry- that mix in with varietal aromas including black fruit and liquorice.
- Palate: Full bodied, elegant and well- balanced wine with a long finish
- Serving: decant and serve at 17° to fully appreciate its character and qualities.
- Pairs well with flavoursome roasted meats and strong matured cheese.



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