



Dominio Fournier

Desde 1960



Vintage

The main feature of the 2020 vintage was one of the wettest springs of recent years, with more than 600mm of rain falling across the growing year, 40% of it in spring. This provoked considerable uncertainty across the entire growing cycle and a substantial need for care in the vineyard: more green pruning, keeping vegetative growth under control and other tasks that promote healthy vines. The result was that the last stage of the growing cycle, ripening, was problem-free and aspirations were fulfilled. During the ripening period, that is from véraison up until the harvest, temperatures were very high, prompting slight water stress and causing the grapes to lose weight.

The harvest started on 28th September and finished on 12th October 2020.

Vineyard features

In the plots where the grapes grew that produced Dominio Fournier 2020, the vines are planted in the gobelet style and wire-trained and stand on a pretty fluvial terrace right by the river Duero. The river runs alongside the vineyard for more than 2km, tracing out a meandering border to our property. There are 50Ha planted with Tinta del País and the vines are on average more than 40 years old.

In most of the plots the soil is notable for its surface layer of large pebbles, its low concentration of organic matter and its poor water retention, which seriously limits both the vigour of the vines' growth and their yield, which is only 3,000-5,000 kilos per hectare.

Winemaking

The grapes are hand harvested, with the bunches that are in perfect health and at the perfect stage of ripeness being selected in the vineyard. Each plot are vinified separately in small tanks.

All the grapes are delivered to the triage table, then are taken from there, by conveyor belt, to tanks. No pumping is involved, so the grapes sustain no mechanical damage on their way to the tanks.

They undergo cold pre-maceration fermentation, using dry ice, for approximately 5 days, the aim being to selectively extract sweet tannins and colour prior to alcoholic fermentation which is controlled and carried out in stainless steel tanks, with daily pumping over to promote extraction, according to how the wine is tasting and the potential of each plot.

The wine from each tank is drawn off into barrels, where it undergoes malolactic fermentation to promote the integration of the wood into the wine, colour stabilization and tannic astringency. All the wines that make up this coupage spent at least 12 months in 90% French oak and 10% American oak barrels, with the average age of the used barrels being 2-4 years.

Winemaker's comments

Dominio Fournier 2020 is intense and clean in the nose, with aromas of dark fruit, spicy notes and liquorice. On the palate is fresh, elegant, balanced and with a long finish.

Technical data

Vintage: 2020.

Appellation: DO Ribera del Duero

Vineyards: Finca El Pinar on fluvial soil from the River Duero

Grape variety: 100 % Tinta del País.

Alcohol: 14.5% Vol.

pH: 3.8

Total acidity: 5.0 g/l

Residual sugar: <2 g/l

Ageing: 12 months in French oak barrels (92%) and American barrels (8%)

Bottling date: May 2022

