



**Dominio Fournier**  
Desde 1960



## Technical data

Vintage: 2015  
D. O. Ribera del Duero.  
Vineyards: Finca El Pinar, on fluvial soil from the Duero river.  
Grape varieties: 100% Tinta del País.  
ABV: 15%  
pH: 3.7.  
Total acidity: 5,25 g/l.  
Residual sugar: <2.5 g/l.  
First vintage released: 2014.  
Bottled: July 2017.

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Reserva

Reserva

### Vintage

The 2015 vintage was characterised by a very warm spring and sporadic storms throughout the summer that finished in September. Temperatures were higher than normal that month, which had a positive impact on the end of the growing cycle.

The 2015 harvest in Ribera del Duero was a short and marked by heat and lower berry weights than usual, which promoted good phenolic maceration and translated into wines with considerable potential for ageing.

The Tinta del País grapes started to be brought into the winery from 29th September, which is early, then the vineyards were harvested intermittently as and when the grapes reached the right level of maturity for the style of wine being sought. The harvest finished on 9th October

### Vineyard features

The grapes used to make Dominio Fournier Reserva 2015 came from plots located on pretty fluvial terraces bordering the river Duero, which meanders along the edge of the vineyards for 2km, forming a natural boundary to the property.

Most of the plots are notable because of their poor soil and the pebbles that lie on the surface, restricting the vigour of the vines and helping develop concentration in our grapes. 50% of the vine 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 are harvested by hand and placed in small, 18kg boxes. Selection takes place in the vineyard and again in the winery, with only the bunches that are perfectly ripe and healthy making the grade.

All the grapes are placed on the selection table before being transferred to the tanks on a conveyor belt, which avoids any mechanical damage to them as they go into the tanks.

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

Pre-fermentation maceration is cold, using dry ice, and lasts around 5-6 days to achieve high extraction rates of sweet tannins and colour

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 in contact with the skins for 25 days before being pressed.

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 18 months in French oak barrels.

### Winemaker's comments:

- Appearance: Bright, appealing deep picota cherry red in colour.
- Nose: Complex and powerful, with aromas of ripe black fruit mixed with notes of toffee, graphite and black liquorice.
- Palate: Mouthfilling flavours with length and persistence.
- Serving: decant and serve at 17° to fully appreciate its character and qualities.
- Pairs well with flavoursome roasted meats and casseroles, and strong matured cheese.

