



Dominio Fournier

Desde 1960



Vintage

The 2019 vintage is characterized by the growing cycle having started with a dry winter that was slightly warmer than usual, with the first frosts only appearing in December, which enabled the plants to enter dormancy correctly. Rain was scarce during the winter and it continued until spring.

The vines sprouted again correctly in April but suffered when the temperature dropped below 0°C in the first few days of May. Whilst this did not cause any direct damage, we think that it did contribute to a significant drop in yields, although another factor was very high temperatures during fruit set between the end of June and the beginning of July.

Véraison occurred in mid-August, a month in which temperatures were mild and there was light rainfall, promoting slow ripening, which in turn helped maintain pH and acidity in the grapes at levels not generally seen in recent years but that added liveliness to the colour along with freshness, stability and balance, making 2019 an excellent vintage.

Vineyard features

In the plots where the grapes grew that produced Dominio Fournier 2019, the vines are planted in the gobelet style and wire-trained and stand on a pretty alluvial 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 picked by hand and collected in small, 18kg boxes, 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 spent 15 days in contact with its lees before being pressed.

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 2019 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: 2019.

Appellation: DO Ribera del Duero

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

Grape variety: 100 % Tinta del País.

Alcohol: 14,5 % Vol.

pH: 3,55

Total acidity: 5,05 g/l

Residual sugar: <2 g/l

Ageing: 12 months in French oak barrels (90%) and American barrels (10%)

Bottling date: May 2021

