



OUR GRAPES

As its vines will take ten to 15 years to mature to the quality it requires, Bodega y Viñedos O. Fournier is currently co-operating with local producers. The company analysed over 170 estates, examining the quality of the grapes and the producers' willingness to manage their vineyards in line with the recommendations of the Bodega's technical experts. After this analysis, Bodega y Viñedos O. Fournier signed long-term contracts with all 12 of its selected producers.

To ensure the grapes are of the highest quality, the suppliers co-operate closely with Bodega y Viñedos O. Fournier in vine and grape management, in particular by: limiting the use of fertilisers, treatments and irrigation; green harvesting; and harvesting the grapes manually with the company's own workers. This will allow Bodega y Viñedos O. Fournier to secure high quality grapes with an average yield of 1-1.5 kg. per vine.

More information at en www.ofournier.com