

Bàrbara Forés

Blanc

2022

WEATHER REPORT Dry in October and colder than usual in November. Good rainstorm at the end of November. The rest of the fall and winter were very dry and cold. Good rains in March and April. In total, the rain registered during the agronomic year was 451 liters, well fallen at key moments. The vine began to sprout at the end of March. The vineyard blossomed at the beginning of June and started the veraison around July 15th. Very warm and long summer, which began in May and ended in November. At the beginning of August, the birds already started pecking the grapes and we began the harvest on the 12th. We finished the harvest on September 24th.

VARIETY Grenache Blanc, organic and dry farming. Manual harvest.

HARVEST DATE From 11th august to 1st de september de 2022.

WINEMAKING PROCES Cold skin contact for 24 hours, followed by pressing. Spontaneous fermentation in stainless steel vats. Aging during 4 months with own lees.

BOTTLED 23th march 2023.

PRODUCTION 20000 bottles 0'75l.

ANALYTIC DATA

Alcoholic content 14°

ATT 4'7 gr./l

Volatile acidity 0'38 gr./l.

SO2 total 26 mg./l.

Ph: 3'37

Residual sugars 0'5 gr./l.

GANDESA, april 2023

