

Bàrbara Forés

Abrisa't

2017

WEATHER REPORT Cold autumn and winter and many foggy days. Warm spring and summer. The total rain in the vegetative period was 467 liters m². The vines sprouted in the end of March. Blossoming begins on May 19. Veraison to mid-July. Advanced start of harvest. We started to harvest with a lot of heat on August 14th. Vintage marked by the great drought of 2016 and a considerable drop in production.

THE VINEYARD La Sendroseta is a small vineyard of just over a hectare of land. The soil is "panal", a type of limestone which is located in the Sendroseta area of the town of Gandesa. It is a sunny spot which faces the Agulles de Bot, Santa Bàrbara Mountain and Orta Pass. This vineyard is organically farmed.

GRAPE VARIETY Garnatxa Blanca (White Grenache) planted in the 1990s.

HARVEST DATE 16th and 17th august 2017.

WINEMAKING PROCESS We have gone back to using an ancient winemaking technique which was once common in the Terra Alta wine region: White wines with skin contact. In other words, we are making a white wine as if it were a red wine. Fermentation with indigenous yeast. We keep the skins, pulp and seeds in during fermentation for ten days. The fermentation ends in ceramic deposits of 740 liters of capacity. Subsequent aging in the same deposit, with fine lees, for six months.

BOTTLED 6th july 2018. Not clarified.

PRODUCTION 1775 bottles de 0,75 l. and 40 Màgnams.

ANALYTIC DATA

Alcoholic content 14'°

ATT 5'9 gr/l

SO2 free 6 mg/l

Residual sugar 1 g/l

PH 3'32

Volatile acidity 0'19 gr/l

SO2 total 24 mg/l

GANDESA, november 2018

