

Bàrbara Forés

Abrisa't

2018

WEATHER REPORT The weather station of Gandesa measured 401.81 l / m² during the agricultural year. 148 l/m² fell torrential in two strong thunderstorms in October and November, which caused damage to some farms and left little humidity in the soil. The end of autumn was dry and cold, the winter was cold and dry as well, with many windy days and little fog. April began fresh and the vines were starting to sprout on April 15th. The vines were flowering end of May and the veraison took place in the end of July. Good spring rains allowed a good development of the vines, but the prophesized abundant harvest wasn't confirmed at the moment of the harvest. Strong heat periods in July and August. Beginning of the harvest on August 27th. Calm harvest without any rain.

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 Sendroses 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 4th september 2018.

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 8 months.

BOTTLED 25th July 2019. Not clarified.

PRODUCTION 2349 bottles de 0,75 l. and 40 Magnums.

ANALYTIC DATA

Alcoholic content 14°

ATT 6 gr/l

SO2 total 20 mg/l

Residual sugar <0'5 g/l

PH 3'27

Volatile acidity 0'32 gr/l

GANDESA, February 2020

