

# Bàrbara Forés

## Abrisa't

2019

**WEATHER REPORT** Rainy and very humid autumn until mid-November. Very dry winter, spring with very little rain and summer also dry and extremely warm. The amount of usable water for the vineyard has been only 376.50 liters per squaremeter. During the month of September, we had 54 liters of rain. The extreme heatwave that we suffered end of June, caused significant burns in some grape varieties, especially cariñena. Sprouting of the vines in the third week of March and blossoming in mid of May. Veraison at the end of July. The vines have developed small branches and loose bunches of grapes. Outstanding health of the vineyard all year, although we had a very little 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 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** 30th august 2019.

**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 9 months.

**BOTTLED** 16th July 2020. Not clarified.

**PRODUCTION** 1821 bottles de 0,75 l. and 20 Magnums.

### ANALYTIC DATA

**Alcoholic content** 14°

**ATT** 5'8 gr/l

**SO2 total** 14 mg/l

**Residual sugar** 0'5 g/l

**Volatile acidity** 0'58 gr/l

**SO2 free** 11 mg/l

**GANDESA, november 2021**

