

Bàrbara Forés

Abrisa't

2021

WEATHER REPORT THE VINEYARD Cool autumn and cold winter. Heavy snowfall in January left good moisture and water reserve in the soil. The total rainfall was 495 liters, of which almost 100 liters fell during harvest. Heavy and severe hailstorms on July 30 and 31 decreased grape production. Vines' bud break in late March. Flowering began in the second week of June when the grapevines bloomed. The *veraison* (onset of ripening) began on July 19th. Nice summer in general, with a sharp rise in temperatures in the second week of August. Ripening of the grapes was slower than usual getting lower alcohol levels than in previous harvests. Very long harvest due to the rains during the harvest season and the work of picking and selecting the grapes done directly in the field.

GRAPE VARIETY Garnatxa Blanca (White Grenache) planted in the 1990s. Organic and dry farming

HARVEST DATE 24 th august 2021. Manual Harvest

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 10 months.

BOTTLED 19 th July 2022. Not clarified.

PRODUCTION 2251 bottles de 0,75 l. and 20 Magnums.

ANALYTIC DATA

Alcoholic content 12'5°

ATT 5'6 gr/l

SO2 total 26 mg/l

Volatile acidity 0'44 gr/l

Residual sugar 0'5 g/l

GANDESA, december 2022

