

Bàrbara Forés

El Quintà

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.

EL QUINTÀ (THE FIFTH) EL QUINTÀ or THE FIFTH means a set of small, different farms that are cultivated by the owner himself. We gave the name EL QUINTÀ to the wine made from grapes from a set of small farms, 2 hectares each, located on the hills of the Coll d'Alsina in Gandesa, known as 'El Grau' and 'La Cometa'. These farms are in the West of Gandesa, towards the land of lower Aragon (the county of Matarranya). The first one has a North-South orientation and the second an East-West orientation, and it is situated in an area of small and gentle undulations. 'El Grau' and 'La Cometa' are planted with venerable White Grenache that are over 40 years old and that produce small, loose golden grapes. The soil of 'El Grau' has a loamy clay structure, with a high proportion of active limestone and a low level of organic matter. The structure of the soil in "La Cometa" is a loamy 'piñolencia' with a high level of active limestone.

VARIETY White Grenache of old vines.

HARVEST 28th and 29th of august of 2017.

ELABORATION Skin maceration in cold during 24 hours. The fermentation was performed in French d'Allier oak Barrels of 500L with indigenous yeast. The aging was performed at the same barrels during 6 month.

BOTTLED 24th june of 2018.

PRODUCTION 4.728 bottles of 0'75 cl and 70 Magnums.

ANALYSIS DATA:

Alcoholic content 14'5°

ATT 5 gr/l

SO2 total 49 mg/l

SO2 free 4 mg/l

PH 3'27

Volatile Acidity 0'33 gr/l

Residual sugar 12 mg/l

GANDESA, october 2018

