

Bàrbara Forés

El Quintà

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 aswell, 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.

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 70 years old and that produce small, loose golden grapes. The soil of both plots are Loess. This kind of soil was formed by sediments brought by the wind and formed by grit and silt. In Terra Alta we know as "panal" soil. Organic farming.

VARIETY White Grenache of old vines.

HARVEST 7th, 8th and 9th september 2018.

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 4th june of 2019.

PRODUCTION 5.492 bottles of 0'75 cl and 121 Magnums.

ANALYSIS DATA:

Alcoholic content 14°

ATT 5'1 gr/l

SO₂ total 20 mg/l

GANDESA, december 2019

PH 3'16

Volatile Acidity 0'40 gr/l

Residual sugar 1 mg

