

Bàrbara Forés

El Quintà

2021

WEATHER REPORT 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.

EL QUINTÀ 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 and dry farming.

VARIETY White Grenache of old vines.

HARVEST Between 24th august to 4th september 2021. Manual Harvest.

ELABORATION Skin maceration in cold during 24 hours. The fermentation was performed in French d'Allier oak Barrels of 400-600 l with indigenous yeast. The aging was performed at the same barrels during 8 months.

BOTTLED 7th july of 2022.

PRODUCTION 5360 bottles of 0'75 cl and 40 Magnums.

ANALYSIS DATA:

Alcoholic content 13'5°

ATT 6'1 gr/l

SO2 total 29 mg/l

Volatile Acidity 0'42 gr/l

Residual sugar 0'5 mg/l



GANDESA, december 2022