

Bàrbara Forés

El Templari

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.

SINGLE PLOT: La Obaga de Tomaset is located under the lime rock formations of the Serra de Pàndols mountain range. This type of soil is formed by sloping layers of conglomerates, “pinyó” and stils mixed with clays. Organic farming.

VARIETY Morenillo (80%) and Red Grenache (20%).

The Morenillo is a nearly extinct variety that we started to replant in the late '90. Everything in it is large in size: the trunk, the branches, leaves and grapes.

HARVEST DATE 15 th september 2017.

WINEMAKING PROCES Fermented and macerated in stainless steel tanks for 24 days with indigenous yeast. Aging in amphora from Miravet (morenillo) and French oak barrel (grenache) for 5 and 12 months respectively.

PRODUCTION 3258 bottles.

BOTTLET 1st and 5th march 2019.

ANALYTIC DATA

Alcoholic content 14'5°
ATT Total acidity 4'4 gr/l
SO2 Free 19mg/l
Residual Sugar 0,5 gr/l

PH 3,69
Volatile Acidity 0,54
SO2 Total 35mg/l



Gandesa, june 2019