

Bàrbara Forés

El Templari

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.

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. Orgnic farming.

VARIETY Morenillo. The Morenillo is a nearly excint 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 26 th september 2018.

WINEMAKING PROCES Fermented and macerated in stainless steel tanks for 21 days with indigenous yeast. Aging in clay amphoras during 9 months.

PRODUCTION 3258 bottles.

BOTLLET 26th august 2019.

ANALYTIC DATA

Alcoholic content 13'5°

ATT Total acidity 4'6 gr/l

Volatile Acidity 0,65

SO2 Free 21mg/l

SO2 Total 35mg/l

Residual Sugar <0,5 gr/l

Gandesa, May 2020

