

Bàrbara Forés

El Templari

2019

WEATHER REPORT Rainy and very humid autumn until mid-November. Very dry winter, spring with very little rain and summer also dry and extremely warm. The amount of usable water for the vineyard has been only 376.50 liters per squaremeter. During the month of September, we had 54 liters of rain. The extreme heatwave that we suffered end of June, caused significant burns in some grape varieties, especially cariñena. Sprouting of the vines in the third week of March and blossoming in mid of May. Veraison at the end of July. The vines have developed small branches and loose bunches of grapes. Outstanding health of the vineyard all year, although we had a very little 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. 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 28 and 29 th september 2019.

WINEMAKING PROCES Fermented and macerated in stainless steel tanks for 25 days with indigenous yeast. Aging in clay amphoras during 8 months.

PRODUCTION 4915 bottles.

BOTTLLET 10th august 2020.

ANALYTIC DATA

Alcoholic content 13'5°

ATT Total acidity 4'4 gr/l

SO2 Free 29mg/l

Residual Sugar <0,5 gr/l

Gandesa, desember 2020

Volatile Acidity 0,69

SO2 Total 35mg/l

