

Bàrbara Forés

El Templari

2020

WEATHER REPORT Autumn with good rains. Important anticyclone between late December and mid-January, with abundant fogs and night frosts. Gloria storm passed the week of January 20, with some damage. Dry February and very rainy spring. Dry summer without significant rains. The vine begins to sprout between the second and third week of March. At the beginning of April the whole vine is already sprouted. Between May 15 and May 30 the vineyard flowers and by mid-June the grapes are already pea-sized. Veraison at the end of July. We start the harvest on August 18. An abundant total rain of 702 liters. Rainy and humid year with mildew affectations that fortunately we were able to control.

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 Between 10th and 19th september 2020.

WINEMAKING PROCES Fermented and macerated in stainless steel tanks and amphoras between 14-18 days with indigenous yeast. Aging in clay amphoras during 8 months.

PRODUCTION 7313 bottles.

BOTTLET 26th and 27th july 2021.

ANALYTIC DATA

Alcoholic content 13°

ATT Total acidity 4 gr/l

SO2 Free 30mg/l

Residual Sugar 2,5 gr/l

Gandesa, october 2021

Volatile Acidity 0,54

SO2 Total 38mg/l

