

Bàrbara Forés

Negre

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.

VARIETIES Red Grenache (77%) and Carignan (33%). Organic and dry farming.

HARVEST DATE Manual, From 9th to 29th september de 2019.

WINEMAKING PROCES Each variety ferments separately with its own yeast in stainless steel tanks at temperatures between 22-26 degrees. Aged French oak barrels for 12 months.

BOTTLED 8th and 9th april 2021.

PRODUCTION 5880 bottles of 0'75l.

ANALYTIC DATA

Alcoholic content 15°

ATT 5'4gr./l

Volatile acidity 0,70 gr./l

SO2 total 40 mg./l

Residual sugar 0'5 gr/l

GANDESA, january 2022

