

Bàrbara Forés

Negre

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. **VARIETY** Grenache Blanc (96%) Viognier (4%). Organic farming.

HARVEST DATE Manual, From 8th august to 15th de september de 2017.

WINEMAKING PROCES Each variety ferments separately with its own yeast in stainless steel tanks at temperatures between 22-26 degrees. Aged in 300-liter French oak barrels for 12 months.

BOTTLED 18th desember 2018 and 12th february 2019.

PRODUCTION 5590 bottles of 0'75l; 1499 de 0'50l and 150 Magnums .

ANALYTIC DATA

Alcoholic content 15°

Ph 3'6

ATT 4'8gr./l

Volatile acidity 0,54 gr./l.

SO2 free 20mg./l.

SO2 total 35 mg./l.

Residual sugars 0'5gr./l.



GANDESA, october 2019