

Bàrbara Forés

Negre

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. Organic viticulture.

VARIETIES Red Grenache (65%), Carignan (21%) and Syrah (14%).

HARVEST DATE Manual, From 20th august to 26th de september de 2018.

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 11 months.

BOTTLED 5th and 19 may 2020.

PRODUCTION 12.315 bottles of 0'75l; 593 of 0'5l and 150 Magnums.

ANALYTIC DATA

Alcoholic content 14'5°

ATT 5'5gr./l

Volatile acidity 0,66 gr./l

SO2 free 8 mg./l

SO2 total 25 mg./l

Residual sugars +1'5gr./l

GANDESA, may 2020

