

Bàrbara Forés

Rosat

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.

VARIETY Red Grenache (63%), Syrah (20%), Carignan (17%). Organic farming.

HARVEST DATE Between 6 to 18 of september 2019.

WINEMAKING PROCESS Cold Skin maceration on during 24/36 hours. The free-run juice is then fermented during long time in stainless steel vats. Indigenous yeasts.

BOTTLED 3th january and 7th, 27th, 28 february 2020.

PRODUCTION 9.600 botlles of 75 cl.

ANALYTIC DATA

Alcoholic content 14,50°

ATT 5'10 gr./l

Volàtile acidity 0,42 gr./l.

Residual sugar 4'2 gr./l.

No added sulphites

GANDESA, january 2020

