

Bàrbara Forés

Rosat

2021

WEATHER REPORT Cool autumn and cold winter. Heavy snowfall in January left good moisture and water reserve in the soil. The total rainfall was 495 liters, of which almost 100 liters fell during harvest. Heavy and severe hailstorms on July 30 and 31 decreased grape production. Vines' bud break in late March. Flowering began in the second week of June when the grapevines bloomed. The *veraison* (onset of ripening) began on July 19th. Nice summer in general, with a sharp rise in temperatures in the second week of August. Ripening of the grapes was slower than usual getting lower alcohol levels than in previous harvests. Very long harvest due to the rains during the harvest season and the work of picking and selecting the grapes done directly in the field.

VARIETY Red Grenache (75%), Syrah (25%). Organic and dry farming.

HARVEST DATE Between 27 of august to 10 of september 2021.

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 8th january 2022.

PRODUCTION 8000 botlles of 75 cl.

ANALYTIC DATA

Alcoholic content 130°

ATT 5'2 gr./l

Volàtile acidity 0,33 gr./l.

Residual sugar 4'15gr./l.

No added sulphites

GANDESA, april 2022

