

Bàrbara Forés

Rosat

2022

WEATHER REPORT Dry in October and colder than usual in November. Good rainstorm at the end of November. The rest of the fall and winter were very dry and cold. Good rains in March and April. In total, the rain registered during the agronomic year was 451 liters, well fallen at key moments. The vine began to sprout at the end of March. The vineyard blossomed at the beginning of June and started the veraison around July 15th. Very warm and long summer, which began in May and ended in November. At the beginning of August, the birds already started pecking the grapes and we began the harvest on the 12th. We finished the harvest on September 24th.

VARIETY Red Grenache (57%), Syrah (22%) and Carinyena (21%). Organic and dry farming.

HARVEST DATE Between 17 of august to 6 of september 2022.

WINEMAKING PROCESS Cold Skin maceration on during 22/30 hours. The free-run juice is then fermented during long time in stainless steel vats. Indigenous yeasts.

BOTTLED 18ht january 2023.

PRODUCTION 8000 botlles of 75 cl.

ANALYTIC DATA

Alcoholic content 13'5°

ATT 5'3 gr./l

Volàtile acidity 0,34 gr./l.

Residual sugar 0'5 gr./l.

PH 3'28

So2 total 19 mg./l.

GANDESA, february 2023

