

Bàrbara Forés

Blanc

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 Grenache Blanc.

HARVEST DATE From 28th august to 16th de september de 2019.

WINEMAKING PROCES Cold skin contact for 24 hours, followed by pressing. Fermentation with indigenous yeast in stainless steel vats. Aging during 3 months with own lees.

BOTTLED 3th january 2020.

PRODUCTION 20400 bottles 0'75l, 1700 bottles 0'50l .

ANALYTIC DATA

Alcoholic content 14'5°

ATT 4'5 gr./l

Volatile acidity 0'26gr./l.

SO2 total 20 mg./l.

Residual sugars 2'25gr./l.

GANDESA, january 2020

