

# Bàrbara Forés

## Blanc

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** Grenache Blanc, organic and dry farming. Manual harvest.

**HARVEST DATE** From 26th august to 16th de september de 2021.

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

**BOTTLED** 3th february and 4th march 2022.

**PRODUCTION** 21000 bottles 0'75l.

### ANALYTIC DATA

**Alcoholic content** 13'5°

**ATT** 4'60 gr./l

**Volatile acidity** 0'31 gr./l.

**SO2 total** 27 mg./l.

**SO2 free** 20 mg./l.

**Residual sugars** 1'10 gr./l.

**GANDESA, march 2022**

