

Bàrbara Forés

Coma d'en Pou

2017

WEATHER REPORT Cold autumn and winter and many foggy days. Warm spring and summer. The total rain in the vegetative period was 467 liters m². The vines sprouted in the end of March. Blossoming begins on May 19. Veraison to mid-July. Advanced start of harvest. We started to harvest with a lot of heat on August 14th. Vintage marked by the great drought of 2016 and a considerable drop in production.

LA COMA D'EN POU The property called "Les Comes d'En Pou" is situated at the east of Gandesa, at the stirrups of "La Serra de Cavalls". A "Coma" in Catalan means a depression or valley shallow in mountain areas. Our property of "La Coma d'En Pou" has 10 ha, distributed among vineyards, olive groves and scrub. The soil has an elevated proportion of lime and active presence of eroded conglomerates.

VARIETY Red Grenache.

VENDIMIA Manual, 12th september 2017.

WINEMAKING PROCESS Maceration during 14 days in open oak barrels, where the same wine ferments with the indigenous yeasts. A third is vinified with stem. Aged in French Allier oak barrels of 400 liters for 14 months.

PRODUCTION 1393 bottles de 0'75 l., 204 Magnums y 6 double Magnums.

BOTTLED 26th july 2019.

ANALYTIC DATA

Alcoholic Content 15°

PH 3'6

SO2 Total 38 mg/l

Volatile acidity 0'56 gr/l

Total Acidity 4'6 gr/l

Residual Sugar 0'5 gr/l

SO2 Free 20 mg/l



GANDESA, october 2019.