Bàrbara Forés

Coma d'en Pou

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.

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 We speak about "Grenaches in harmony", because it is a plantation where we find mixed clones and different types of Grenaches, as was done in the past, including black Grenache, hairy and a little red grenache. It is harvested and vinified together. (Field Blend)

HARVEST Manual, 6th september 2019.

WINEMAKING PROCESS Fermenting in open barrels and in stainless steel tanks in its own yeasts. Macerate with the skins for 17 days. A small part is vinified with the stemps. Subsequent aging in 500-liter French Allier oak barrels of 400 and 500 liters for 18 months.

PRODUCTION 2424 bottles de 0'75 l., 125 Magnums y 6 double Magnums.

BOTLLED 22th march 2021.

ANALYTIC DATA

Alcoholic Content 15° Total Acidity 5'1 gr/l
SO2 Free 20mg/l Residual Sugar 0'56 gr/l
SO2 Total 37 mg/l Volatile acidity 0'56 gr/l

