

Bàrbara Forés

Coma d'en Pou

2016



WEATHER REPORT

A dry and fresh autumn. In the beginning of November some important rainfalls. A dry winter and a spring with little rains. A hot and very dry summer. The total rain in the vegetative period was 291'50 liters, wich is bellow the average. Although these difficult circumstances the vines showed a strong behaviour and resisted very well to the complex climate.

The vines sprouted in the first week of April and was blossoming between the 28th of May and the 6th of June. The veraison of white grenache took place on the 25th of July and the red varieties changed their colour on the 2nd of August.

We started the harvest with a lot of heat on the 31st of August and we finished it with normal temperatures on the 17th of October.

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 (85%), Syrah (15%).

HARVEST

Manually from 23th september to 6th october..

ELABORATION

Maceration during 14 days in stainless steel tanks and open oak barrels, where the same wine ferments. Aged in French Allier oak barrels of 400 liters for 14 months.

PRODUCTION

1.719 bottles 0'75 l. ; 50 magnums and 3 doble magnums (3liters).

ANALYTIC DATA

Alcoholic content 15°

ATT 5.4 gr/l

SO2 total 26 mg/l

Residual sugar 0'42 mg/l

Volatile acidity 0'49gr/l

Gandesa, 18th october 2018