

Bàrbara Forés

Dolç

2016

Natural Sweet wine 100% White Grenache



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.



VINEYARDS This wine comes from two small single vineyards of white Grenache planted in the 80s and 2000s of the La Coma d'en Pou property.

VARIETY White Grenache.

HARVEST DATE 14th october, 2016.

WINEMAKING PROCESS Late vintage. In order to accelerate the process of dehydration, one-on-one binds the clusters in a wire mesh to the shelter of a small booth ventilated in the wind of Gandesa for 15 or 20 days. In this way we achieve a greater concentration of sugars and dehydration of berries. Then we make a maceration in cold for two days, press and ferment in a French oak barrels. Subsequent aging in the same barrel for 20 months.



BOTTLED 30th july 2017.

PRODUCTION 516 bottles.

ANALYTIC DATA

Alcoholic content 15'5°

Volatile acidity 0'72 gr/l

PH 3'27

Residual Sugar 62'4gr/l

Total acidity 5'7 gr/l

GANDESA, november 2018