

Bàrbara Forés

Dolç

2017

Natural Sweet wine 100% White Grenache

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.

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 21th september 20167

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 27th august 2019.

PRODUCTION 641 bottles 0'5l.

ANALYTIC DATA

Alcoholic content 16°

Volatile acidity 1'02 gr/l

SO2 free 90mg/l

Residual Sugar 83 gr/l

Total acidity 5'6 gr/l

SO2 total 180mg/l

GANDESA, october 2020

