

# Bàrbara Forés *en moviment*

## Ancestral Morenillo

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 FINCA: LA OBAGA DE TOMASET** *Obaga de Tomaset* is located under the lime rock formations of the *Sierra de Pàndols* mountain range. This type of soil is formed by sloping layers of conglomerates, “pinyó” and silts mixed with clays.

**VARIETY** Morenillo.

**HARVEST DATE** 9th september 2019

**BOTLLING** 3th october 2019 /

**MANUAL DISGORGING** march 2020.

**WINEMAKING PROCESS ELABORACIÓN** It consists in producing sparkling wine with only one fermentation. We start fermenting in a stainless steel tank at a temperature of 15°C -17°C until the optimum density for bottling is achieved. Once in the bottle, it finishes the fermentation generating carbon dioxide gas. It rests for 6 months with a subsequent manual disgorgement. No added sulfites.

**PRODUCTION** 904 bottles.

### ANALYTIC DATA

**Alcoholic content** 11'5°

**PH** 3'64

**Residual sugar** 1'05 mg/l

**ATT** 4'9 gr/l

Gandesa, march 2020

