

Bàrbara Forés *en moviment*

Ancestral Morenillo

2020

WEATHER REPORT Autumn with good rains. Important anticyclone between late December and mid-January, with abundant fogs and night frosts. Gloria storm passed the week of January 20, with some damage. Dry February and very rainy spring. Dry summer without significant rains. The vine begins to sprout between the second and third week of March. At the beginning of April the whole vine is already sprouted. Between May 15 and May 30 the vineyard flowers and by mid-June the grapes are already pea-sized. Veraison at the end of July. We start the harvest on August 18. An abundant total rain of 702 liters. Rainy and humid year with mildew affectations that fortunately we were able to control.

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. Organic dry farming

VARIETY Morenillo.

HARVEST DATE 26th august 2020.

BOTTLING 14 th october 2020. // **MANUAL DISGORGING** 31 may, 23 april 2021 and later.

WINEMAKING PROCESS ELABORACIÓN It consists in producing sparkling wine with only one fermentation. Skin contact in oak barret during 29 hours. 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 814 bottles.

ANALYTIC DATA

Alcoholic content 10'5°

Residual sugar 0'9 mg/l

Volatile Acidity 0'33 mg/l

ATT 5'3 gr/l

Gandesa, april 2021

