

Bàrbara Forés *en moviment*

Ancestral Morenillo

2021

WEATHER REPORT Cool autumn and cold winter. Heavy snowfall in January left good moisture and water reserve in the soil. The total rainfall was 495 liters, of which almost 100 liters fell during harvest. Heavy and severe hailstorms on July 30 and 31 decreased grape production. Vines' bud break in late March. Flowering began in the second week of June when the grapevines bloomed. The *veraison* (onset of ripening) began on July 19th. Nice summer in general, with a sharp rise in temperatures in the second week of August. Ripening of the grapes was slower than usual getting lower alcohol levels than in previous harvests. Very long harvest due to the rains during the harvest season and the work of picking and selecting the grapes done directly in the field.

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 9th september 2021. Manual harvest.

BOTTLING 27 th september 2021. // **MANUAL DISGORGING** 25 may 2022 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 1125 bottles.

ANALYTIC DATA

Alcoholic content 9'5°	ATT 5 gr/l
Residual sugar 0'7 mg/l	PH 3'47
Volatile Acidity 0'36 mg/l	

Gandesa, may 2022

