

Bàrbara Forés *en moviment*

Ancestral Morenillo

2022

WEATHER REPORT Dry in October and colder than usual in November. Good rainstorm at the end of November. The rest of the fall and winter were very dry and cold. Good rains in March and April. In total, the rain registered during the agronomic year was 451 liters, well fallen at key moments. The vine began to sprout at the end of March. The vineyard blossomed at the beginning of June and started the veraison around July 15th. Very warm and long summer, which began in May and ended in November. At the beginning of August, the birds already started pecking the grapes and we began the harvest on the 12th. We finished the harvest on September 24th.

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 27th august 2022. Manual harvest.

BOTTLING 17 th october 2022. // **MANUAL DISGORGING** 8, 31 may 2023 and later.

WINEMAKING PROCESS It consists in producing sparkling wine with only one fermentation. Skin contact in oak barrell during 21 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 10'5°	ATT 4'7 gr/l
Residual sugar 1'1 mg/l	PH 3'54
Volatile Acidity 0'54 mg/l	

Gandesa, april 2023

