

# Bàrbara Forés *en moviment*

## 1\_ Garnatxa Blanca

2017

**WEATHER REPORT** Cold autumn and winter and many foggy days. Warm spring and summer. The total rain in the vegetative period was 467 liters m<sup>2</sup>. 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.

**THE VINEYARD: LO COSTER DE LA COMA D'EN BONET** This is a small sloping plot located at the end of the *Comes d'En Bonet*, to the northeast of Gandesa. A Coma is a small depression that has formed in very rainy seasons (end of the Quaternary). The central part of the Coma is the one that collects all the water, while the part that we cultivate is the side slope of the Coma. **LOAM SOILS:** a combination of gravel, clay, sand and limestone. The size of the plot is half a hectare.

**GRAPE VARIETY** White Grenache, planted during the 1940s.

**HARVEST DATE** 24th august 2017.

**WINEMAKING PROCESS** White Grenache (skin-macerated) fermentation with indigenous yeast in a stainless steel tank and aged on its lees for 9 months.

**BOTTLED** 28th june 2018. Not clarified, unfiltered.

**PRODUCTION** 316 bottles.

### ANALYTIC DATA

**Alcoholic content** 13'8°

**PH** 3'70

**ATT** 4'4 gr/l

**Volatile acidity** 0'38 gr/l

**SO2 free** 8 mg/l

**SO2 total** 50 mg/l

**Residual sugar** 1'9 mg/l

Gandesa, 29th april 2019

