

# Bàrbara Forés *en moviment*

## 1\_ Garnatxa Blanca

2018

**WEATHER REPORT** The weather station of Gandesa measured 401.81 l / m<sup>2</sup> during the agricultural year. 148 l/m<sup>2</sup> fell torrential in two strong thunderstorms in October and November, which caused damage to some farms and left little humidity in the soil. The end of autumn was dry and cold, the winter was cold and dry aswell, with many windy days and little fog. April began fresh and the vines were starting to sprout on April 15th. The vines were flowering end of May and the veraison took place in the end of July. Good spring rains allowed a good development of the vines, but the prophesized abundant harvest wasn't confirmed at the moment of the harvest. Strong heat periods in July and August. Beginning of the harvest on August 27th. Calm harvest without any rain.

**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. Organic farming.

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

**HARVEST DATE** 30 august 2018.

**WINEMAKING PROCESS** Orange Wine. White Grenache (skin-macerated) fermentation with indigenous yeast in a stainless steel tank and aged on its lees under veil flower (biological ageing) for 8 months.

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

**PRODUCTION** 409 bottles.

### ANALYTIC DATA

**Alcoholic content** 12'5°

**PH** 3'30

**ATT** 5 gr/l

**Volatile acidity** 0'41 gr/l

**Residual sugar** 2'25 mg/l

Gandesa, october 2020

