

# Bàrbara Forés *en moviment*

## 2\_ Macabeu

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). **LOAM SOILS:** a combination of gravel, clay, sand and limestone. The size of the plot is half a hectare. The central part of the Coma is the one that collects all the water, while the part that we cultivate is the side of the Coma, in the case of Macabeu this slope is terraced.

**GRAPE VARIETY** Macabeu, planted during the 1940s.

**HARVEST DATE** 24th august 2017.

**WINEMAKING PROCESS** Macabeu brisado (skin-macerated) fermentation with indigenous yeast for over a hundred days in a stainless steel tank and aged on its lees for 9 months.

**BOTTLED** 28th june 2018. Not clarified, unfiltered. No added sulphites.

**PRODUCTION** 396 bottles.

### ANALYTIC DATA

**Alcoholic content** 13'4°

**PH** 4'01

**ATT** 3'6 gr/l

**Volatile acidity** 0'52 gr/l

**SO2 free** 5 mg/l

**SO2 total** 8 mg/l

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

Gandesa, 29th april de 2019

