

# Bàrbara Forés *en moviment*

## 2\_ Macabeu

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 as well, 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). **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. Organic farming.

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

**HARVEST DATE** 30 august 2018.

**WINEMAKING PROCESS** Orange Wine. 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** 10th June 2019. Not clarified, unfiltered. No added sulphites.

**PRODUCTION** 519 bottles.

### ANALYTIC DATA

**Alcoholic content** 12'5°

**PH** 3'61

**ATT** 4'5 gr/l

**Volatile acidity** 0'75gr/l

**Residual sugar** 1'75 mg/l

Gandesa, october 2020

