

Bàrbara Forés *en moviment*

2_ Macabeu

2019

WEATHER REPORT Rainy and very humid autumn until mid-November. Very dry winter, spring with very little rain and summer also dry and extremely warm. The amount of usable water for the vineyard has been only 376.50 liters per squaremeter. During the month of September, we had 54 liters of rain. The extreme heatwave that we suffered end of June, caused significant burns in some grape varieties, especially cariñena. Sprouting of the vines in the third week of March and blossoming in mid of May. Veraison at the end of July. The vines have developed small branches and loose bunches of grapes. Outstanding health of the vineyard all year, although we had a very little 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. Organic farming.

GRAPE VARIETY Macabeu, planted during the 1940s.

HARVEST DATE 7th september 2019.

WINEMAKING PROCESS Orange Wine. Macabeo brisado (skin-macerated) fermentation with indigenous yeast for 120 days in a stainless steel tank and aged on its lees for 8 months.

BOTTLED 9th august 2020. Not clarified, unfiltered. No added sulphites.

PRODUCTION 733 bottles.

ANALYTIC DATA

Alcoholic content 13'5°

PH 3'67

ATT 5'2 gr/l

Volatile acidity 1'10gr/l

Residual sugar 2 mg/l



Gandesa, october 2022