

Bàrbara Forés *en moviment*

2_ Macabeu

2020

WEATHER REPORT Autumn with good rains. Important anticyclone between late December and mid-January, with abundant fogs and night frosts. Gloria storm passed the week of January 20, with some damage. Dry February and very rainy spring. Dry summer without significant rains. The vine begins to sprout between the second and third week of March. At the beginning of April the whole vine is already sprouted. Between May 15 and May 30 the vineyard flowers and by mid-June the grapes are already pea-sized. Veraison at the end of July. We start the harvest on August 18. An abundant total rain of 702 liters. Rainy and humid year with mildew affectations that fortunately we were able to control.

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 21th august 2020.

WINEMAKING PROCESS Orange Wine. Macabeo brisado (skin-macerated) fermentation with indigenous yeast for 144 days in a stainless steel tank and aged on its lees for 7 months.

BOTTLED 10th may 2021. Not clarified, unfiltered. No added sulphites.

PRODUCTION 773 bottles.

ANALYTIC DATA

Alcoholic content 11'5°

ATT 4'8 gr/l

Volatile acidity 0'94 gr/l

Residual sugar 2'7 mg/l

Gandesa, desember 2022

