

Bàrbara Forés *en moviment*

3_Garnatxa Negra

2018

WEATHER REPORT The weather station of Gandesa measured 401.81 l / m² during the agricultural year. 148 l/m² 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.

LA FINCA: LO COLL DE BATEA It is a property located to the west of the city of Gandesa, in the direction of the neighbouring region of Matarranya. *The Coll de Batea*, is a small plot of 0.73 ha facing east, in an area of gentle ripples in the land. The soil is fine sand of a granular nature (franco-pinyolenca) in which silica has sedimented in a calcareous environment, forming the panal soil.

GRAPE VARIETY Red Grenache wine from old vines.

HARVEST DAY 18 th september 2018.

WINEMAKING PROCESS Skin maceration during 6 days. Fermentation with indigenous yeast in clay amphora.

BOTTLED 27th june de 2019. Unfiltered. No added sulphites

PRODUCTION 818 botlles.

ANALYTIC DATA

Alcoholic content 14'5°

PH 3'39

ATT 5'7 gr/l

Volatile acidity 0'41 gr/l

Residual sugar 3'8 mg/l

Gandesa, 16 th october 2019

