

# Bàrbara Forés *en moviment*

## 3\_Garnatxa Negra

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.

**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. Organic farming.

**GRAPE VARIETY** Red Grenache wine from old vines.

**HARVEST DAY** 17 th september 2019.

**WINEMAKING PROCESS** Skin maceration during 6 days. Fermentation with indigenous yeast in clay amphora. Aging during 5 months in the same amphora.

**BOTTLED** 7th april de 2020. Unfiltered. No added sulphites

**PRODUCTION** 697 bottles.

### ANALYTIC DATA

**Alcoholic content** 15'5°

**PH** 3'34

**ATT** 5 gr/l

**Volatile acidity** 0'53 gr/l

**Residual sugar** 3'9mg/l

**Gandesa, october 2020**

