

Bàrbara Forés *en moviment*

3_Garnatxa Negra

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.

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 28th august 2020.

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

BOTTLED 23thmarch de 2021. Unfiltered. No added sulphites

PRODUCTION 834 bottles.

ANALYTIC DATA

Alcoholic content 14'5°

ATT 5'1 gr/l

Volatile acidity 0'44 gr/l

Residual sugar 3'5 mg/l

Gandesa, july 2021

