

# Bàrbara Forés *en moviment*

## 3\_Garnatxa Negra

2021

**WEATHER REPORT** Cool autumn and cold winter. Heavy snowfall in January left good moisture and water reserve in the soil. The total rainfall was 495 liters, of which almost 100 liters fell during harvest. Heavy and severe hailstorms on July 30 and 31 decreased grape production. Vines' bud break in late March. Flowering began in the second week of June when the grapevines bloomed. The *veraison* (onset of ripening) began on July 19th. Nice summer in general, with a sharp rise in temperatures in the second week of August. Ripening of the grapes was slower than usual getting lower alcohol levels than in previous harvests. Very long harvest due to the rains during the harvest season and the work of picking and selecting the grapes done directly in the field.

**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** 7th september 2021.

**WINEMAKING PROCESS** Skin maceration during 5 days. Fermentation with indigenous yeast in clay amphora. Aging during 8 months in the same amphora.

**BOTTLED** 26th may de 2021. Unfiltered. No added sulphites

**PRODUCTION** 1006 bottles.

### ANALYTIC DATA

**Alcoholic content** 14°

**ATT** 5'2 gr/l

**Volatile acidity** 0'36gr/l

**Ph** 3'3

**Gandesa, october 2022**

