

# Bàrbara Forés *en moviment*

## 3\_Garnatxa Negra

2022

**WEATHER REPORT** Dry in October and colder than usual in November. Good rainstorm at the end of November. The rest of the fall and winter were very dry and cold. Good rains in March and April. In total, the rain registered during the agronomic year was 451 liters, well fallen at key moments. The vine began to sprout at the end of March. The vineyard blossomed at the beginning of June and started the veraison around July 15th. Very warm and long summer, which began in May and ended in November. At the beginning of August, the birds already started pecking the grapes and we began the harvest on the 12th. We finished the harvest on September 24th.

**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** 23th august 2022. Manual harvest

**WINEMAKING PROCESS** Skin maceration during 6 days. Fermentation with indigenous yeast in clay amphora. Aging during 7 months in the same amphora.

**BOTTLED** 24th april de 2023. Unfiltered. No added sulphites

**PRODUCTION** 1003 bottles.

### ANALYTIC DATA

**Alcoholic content** 14'5°

**ATT** 5'6 gr/l

**Volatile acidity** 0'40 gr/l

**Residual sugar** 2 mg/l

**Ph** 3'30

**Gandesa, may 2023**

