

CELLER

Bàrbara Forés

Bàrbara Forés — Ancestral Morenillo 2024

CLIMATOLOGY: Autumn with little rainfall. A dry and cold winter. Spring was windy with scarce rain. A very hot summer. From January onwards, there were many days of northwest wind (cerç). The vines budded at the end of March, and by March 31, we could say that all the vines had sprouted. Veraison began on July 16. The total rainfall during the vegetative period was 357.40 liters/m².

VARIETY: Morenillo

HARVEST DATE: August 21st, 2024.

BOTTLING: September 7th, 2023 // **DISGORGEMENT:** June 16th, 2026 (1188 bottles)

VINIFICATION: Ancestral method sparkling wine. This process consists of obtaining a sparkling wine with a single fermentation. Maceration in stainless steel for 24 hours, followed by gentle pressing. Fermentation begins in a stainless steel tank at a temperature between 15-17°C until reaching the optimal density for bottling. Once in the bottle, fermentation finishes, generating carbon dioxide. The wine rests on its lees for 1,5 years. Indigenous yeasts. Unfiltered, unstabilized, and unclarified. No added sulfites.

PRODUCTION: 1188 bottles

ANALYTICAL DATA:

- Alcohol content: 11.5%
- Total acidity: 4.5 g/l
- Volatile acidity: 0.49 g/l
- Residual sugar: 0.80 g/l

Gandesa, juny 2026

