

CELLER

Bàrbara
Forés

Bàrbara Forés — En Moviment 2 2021

CLIMATOLOGY: Cool autumn and cold winter. Heavy snowfall in January left good moisture and water reserves 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 breaks 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.

THE ESTATE "LO COSTE DE LA COMA D'EN BONET": This is a small hillside plot located at the end of Comes d'en Bonet, south of Gandesa. A "Coma" is a small depression formed in very rainy eras (late Quaternary). The central part of the Coma collects all the water, while the cultivated area is on the side of the Coma, forming a slope. The soil is loamy, combining gravel, clay, sand, and limestone. The plot covers half a hectare. Organic farming and regenerative agriculture.

VARIETY: Macabeo, planted in the 1940s.

HARVEST DATE: August 27th, 2021.

VINIFICATION: Skin-contact wine. Maceration and fermentation with the grape skins for 114 days. Fermentation with native yeasts in a stainless steel tank at a temperature between 17 and 23°C. After pressing, the wine remains in the same tank for 8 months on its lees.

BOTTLING: May 25th, 2022. Unfiltered, unstabilized, and unclarified.

PRODUCTION: 455 bottles.

ANALYTICAL DATA:

- Alcohol content: 11°
- pH: 3.53
- Total acidity: 5,0 g/l
- Volatile acidity: 0,87 g/l
- Residual sugars: 1,9 mg/l
- SO₂: 14 mg/l

Gandesa, April 2026

