

CELLER

Bàrbara Forés

Bàrbara Forés — En Moviment 1 2025

CLIMATOLOGY: The vineyard has gathered great vigor and has recovered from the great drought suffered in 2024. At the end of May the landscape of Terra Alta was an intense green color. We have had a lot of work to control the growth of the weeds. After that, the month of June has been one of the warmest Junes we can remember. Historically hot end of June and beginning of July. On July 12, almost 80 liters fell accompanied by hail, severely affecting grapes and leaves especially in the vineyards of Senia and Coll de Joaquin. Very humid autumn, especially from the beginning of October to the middle of November. Total rain in the agronomic year is 578.50 liters. Varaison begins July 20. The harvest begins on August 15th.

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: White Grenache (58%) and Macabeu (42%)

HARVEST DATE: August 26th and 29th, 2025.

VINIFICATION: Skin-contact wine. Maceration and fermentation with its own skins for 52 days. Fermentation with native yeasts in a stainless steel tank at a temperature between 17 and 20 degrees. Aged under flor (biological aging) for 7 months in the same tank. No added sulfites.

BOTTLING: March 30, 2023. Unfiltered, unstabilized, and unclarified.

PRODUCTION: 198 bottles.

ANALYTICAL DATA:

- Alcohol content: 14°
- pH: 3.61
- Total acidity: 4.5 g/l
- Volatile acidity: 0.50 g/l
- Residual sugars: 1.8 g/l
- SO₂: none

Gandesa, October 2023

