

CELLER

# Bàrbara Forés

## Bàrbara Forés – En moviment 3 2024

**CLIMATOLOGY:** A dry, mild, and windy autumn. The vine leaves remained on the vines for many weeks. January was cold with several days of morning frosts. February was also windy, with the almond trees in full bloom. Overall, a dry and warm year. 2022, 2023, and 2024 were years of persistent drought. Veraison of the grapes occurred in mid-July, and the harvest began on August 12th.

**THE ESTATE "Lo Coll de Batea":** Small 0.73 ha east-facing vineyard. Panal soil. Organic farming. Old vines.

**VARIETY:** Grenache Noir.

**HARVEST DATE:** August 29th, 2024

**VINIFICATION:** 6-day maceration with the skins. Fermentation in ceramic amphora with native yeasts. Aged in the same vessel for 9 months.

**BOTTLING:** March 11th, 2025. Unfiltered. No added sulfites.

**PRODUCTION:** 634 bottles.

### ANALYTICAL DATA:

- Alcohol: 14%
- Total acidity: 4.2 g/l
- Volatile acidity: 0.36 g/l
- Residual sugar: 1,3 g/l
- No added sulfites

Gandesa, July 2026.

