

CELLER

Bàrbara
Forés

El Templari
2023

CLIMATOLOGY: Autumn with little rainfall. Dry and cold winter. Spring was windy with scarce rainfall. Very hot summer. From January onwards, there were many days of north wind (cerç). The vine budded at the end of March, and by March 31, we can say that all the vines had budded. The veraison began on July 16. The total rainfall during the vegetative period was 357.40 liters/m².

THE ESTATE: L'Obaga de Tomaset is located beneath the limestone rock formations of the Pàndols mountain range, in a shady area with a north-facing orientation. This mountain range was originally formed by sediments accumulated on the seabed, which emerged to the surface thirty million years ago. The soil consists of inclined strata containing conglomerates that have resulted in abundant limestone stones mixed with silts and clays. The vineyard follows organic farming practices, regenerative agriculture, and dry farming.

VARIETY: Morenillo. This is a long-cycle variety, nearly extinct, which we began recovering in the late 1990s. The Morenillo vine has an airy, well-structured growth. All its elements are of large dimensions: the trunk, shoots, leaves, and grape clusters. The vineyard is 24 years old.

HARVEST DATES: September 26 and 27, 2023.

VINIFICATION: 18-day maceration with the skins. Fermentation in a ceramic amphora with its own indigenous yeasts. Aged in the same vessel for 7 months.

PRODUCTION: 3,050 bottles.

ANALYTICAL DATA:

- Alcohol content: 12%
- Total acidity: 4.3 g/l
- Volatile acidity: 0.57 g/l
- Residual sugars: 0.5 g/l
- pH: 3.67
- Total SO₂: 50 mg/l

Gandesa, October 2024.

