

CELLER

Bàrbara Forés

Bàrbara Forés Blanc 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.

VARIETY: White Grenache

HARVEST DATES: Handpicked between August 14th and September 12th.

WINE MAKING PROCESS: Cold skin maceration for 24 hours followed by pressing. 15 days of fermentation with wild yeasts in stainless steel.

BOTTLING: June 28th, 2025

PRODUCTION: 19709 bottles of 75 cl.

ANALYTICAL DATA

ALCOHOL: 13.5%

TOTAL ACIDITY: 4.3 g/l

VOLATILE ACIDITY: 0.26

TOTAL SO₂: 31 mg/l

RESIDUAL SUGARS: < 0.5 g/l

Gadesa, November 2025



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