

CELLER

Bàrbara Forés

Bàrbara Forés Blanc 2025

CLIMATOLOGY: The vineyard has grown with 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. Veraison begins July 20th. The harvest begins on August 15th.

VARIETY: White Grenache

HARVEST DATES: Handpicked between August 17th and September 2nd.

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

BOTTLING: From March 23rd to June 10th 2026

PRODUCTION: 10,878 bottles of 75 cl.

ANALYTICAL DATA

ALCOHOL: 13,5%

TOTAL ACIDITY: 4,5 g/l

VOLATILE ACIDITY: 0.34

TOTAL SO₂: 28 mg/l

RESIDUAL SUGARS: < 0.5 g/l

Gandesa, April 2026

