

Bàrbara Forés

Coma d'en Pou

2022

CLIMATOLOGY. In the agronomic year, there was a dry October followed by a good spell of rain at the end of November. However, the rest of autumn and winter were characterized by very dry periods and generally cold months. Fortunately, there were good rains in March and April, bringing the total recorded rainfall to 451 liters. These well-timed precipitation events were crucial for the success of the crops. The vine budding occurred at the end of March, and flowering began in early June. Veraison started around July 15th. The summer was exceptionally hot, starting in May and lasting until November. The birds to start pecking at the grapes as early as August. We had to begin the harvest on August 12th, much earlier than usual. The harvest was finally completed on September 24th.

VARIETIES. "Grenaches in harmony." This phrase is used to describe a vineyard where different clones and types of Grenache are grown together, as was traditionally done. The standout varieties include Red and Hairy Grenache, which are all harvested and vinified together. The vineyard itself is 30 years old.

HARVEST DATE. On September 8th, 2022.

WINEMAKING. The grapes are fermented in open barrels and stainless steel tanks using their own natural yeasts. The skins are left to macerate for 22 days, and a small portion is vinified with stems. After fermentation, the wine is aged for 13 months in French oak barrels of 500 and 600 liters, with 10% aged in demijohns.

PRODUCTION. 4,511 bottles of 0.75 liters, 180 magnums and 10 double magnums.

BOTTLING DATE. February 24th, 2024.

ANALYTICAL DATA

Alcohol: 14.5 %

Sugars: 1.0 g/l

Free SO₂: 50 mg/l

Volatile Acidity: 0.53 g/l

Total Acidity: 4.5 g/l

Gandesa, March 2024

