

CELLER

Bàrbara Forés

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CLIMATOLOGY: Autumn with good rainfall. A significant anticyclone occurred from late December to mid-January, bringing abundant fog and nighttime frosts. The Gloria storm passed during the week of January 20, causing some effects but no major damage. February was dry, and spring was very rainy. The summer was dry, with no significant rainfall. There were no storms around the Feast of the Assumption. The vines started budding between the second and third weeks of March. By early April, all the vines had budded. Between May 15 and 30, the vines blossomed, and by June 12, in many vineyards, the grapes had reached pea size. Veraison began at the end of July. We started harvesting on August 18. Total abundant rainfall of 702 liters. A wet and rainy year with mildew issues, which we fortunately managed to control.

VARIETY: White Grenache

HARVEST DATES: Handpicked October 1st.

WINE MAKING PROCESS: Four-day cold maceration with the skins in stainless steel tanks. Fermentation of the must in 225l barrel and subsequent aging in the same for 60 months.

BOTTLING: December 16th 2025

PRODUCTION: 359 bottles of 50 cl.

ANALYTICAL DATA

ALCOHOL: 16%

TOTAL ACIDITY: 5.0 g/l

VOLATILE ACIDITY: 0.96 g/l

TOTAL SO2: 12 mg/l

RESIDUAL SUGARS: 50 g/l



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Gandesa July 2026