

CELLER

Bàrbara
Forés

Bàrbara Forés — En Moviment 2 2022

CLIMATOLOGY: October was a dry month, and November was colder than usual. Heavy rainstorms occurred at the end of November. The rest of the autumn and winter were very dry periods and, in general, cold months. March and April saw good rainfall. In total, the recorded rainfall for the agricultural year was 451 liters. The vine budding began at the end of March and flowered in early June. The veraison started on July 15. The summer was very hot, beginning in May and lasting until November. By early August, birds were already pecking at the grapes, so we started the harvest on the 12th of the same month and finished on September 24.

THE ESTATE "LO COSTE DE LA COMA D'EN BONET": This is a small hillside plot located at the end of Comes d'en Bonet, south of Gandesa. A "Coma" is a small depression formed in very rainy eras (late Quaternary). The central part of the Coma collects all the water, while the cultivated area is on the side of the Coma, forming a slope. The soil is loamy, combining gravel, clay, sand, and limestone. The plot covers half a hectare. Organic farming and regenerative agriculture.

VARIETY: Macabeo, planted in the 1940s.

HARVEST DATE: August 23, 2022.

VINIFICATION: Skin-contact wine. Maceration and fermentation with the grape skins for 112 days. Fermentation with native yeasts in a stainless steel tank at a temperature between 17 and 23°C. After pressing, the wine remains in the same tank for 8 months on its lees.

BOTTLING: June 14, 2023. Unfiltered, unstabilized, and unclarified.

PRODUCTION: 232 bottles.

ANALYTICAL DATA:

- Alcohol content: 13°
- pH: 3.81
- Total acidity: 4.7 g/l
- Volatile acidity: 1 g/l
- Residual sugars: 2.55 mg/l
- SO₂: none

Gandesa, October 2023

