

Bàrbara Forés

El Templari 2022

CLIMATOLOGY. In the agronomic year, there was a dry October and a colder-than-usual November, 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, the process of grapes changing color and becoming ripe, started around July 15th. The summer was exceptionally hot, starting in May and lasting until November. This heat caused the birds to start pecking at the grapes as early as August. As a result, we had to begin the harvest on August 12th, much earlier than usual. The harvest was finally completed on September 24th.

VARIETY. The Morenillo is a long-cycle variety that was almost extinct and was revived in the late 1990s. The Morenillo vine has an airy and well-structured stature, with large elements such as the trunk, canes, leaves, and clusters. The vineyard is 24 years old.

HARVEST DATE. September 20th, 2022

WINEMAKING. The grapes undergo maceration and fermentation in stainless steel tanks for 14 to 18 days using indigenous yeasts. The wine is then aged in clay jars for 8 months.

PRODUCTION. 5,623 bottles

BOTTLING DATE. July 27th, 2023

ANALYTICAL DATA

Alcohol content: 12.5%

Total acidity: 4.7 g/l

Sugars: 0.5 g/l

Total SO₂: 39 mg/l

Volatile acidity: 0.56

Gandesa, March 2024

