

CELLER

Bàrbara Forés

Bàrbara Forés — En moviment 3 2023

CLIMATOLOGY: Autumn with little rainfall. A dry and cold winter. Spring was windy with scarce rainfall. A very hot summer. From January onwards, there were many days of northern wind (Cierzo). The vines budded at the end of March, and by March 31st, we could say that all the vines had sprouted. Veraison began on July 16th. The total rainfall during the vegetative period was 357.40 liters/m².

THE ESTATE "Lo Coll de Batea": Small 0.73 ha east-facing vineyard. Panal soil. Organic farming. Old vines.

VARIETY: Grenache Noir.

HARVEST DATE: September 1st, 2023.

VINIFICATION: 6-day maceration with the skins. Fermentation in ceramic amphora with native yeasts. Aged in the same vessel for 9 months.

BOTTLING: June 3rd, 2024. Unfiltered. No added sulfites.

PRODUCTION: 1,086 bottles.

ANALYTICAL DATA:

- Alcohol: 14%
- Total acidity: 4.5 g/l
- Volatile acidity: 0.37 g/l
- Residual sugar: 2.4 g/l
- No added sulfites

Gandesa, October 2024.

