

CELLER

Bàrbara Forés

Bàrbara Forés Negre 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.

VARIETIES: Grenache (69%), Carignan (22%), and Merlot (9%).

HARVEST DATE: Manual harvest between September 8th and 16th 2022.

WINEMAKING: Each variety ferments separately with its own yeasts in stainless steel tanks at temperatures between 22 and 25 degrees. Aged in 300-liter French oak barrels from Allier for 14 months.

PRODUCTION: 12037 bottles of 0.75 liters and 250 magnums.

BOTTLING: April 2nd 2024.

ANALYTICAL DATA

ALCOHOL CONTENT: 15%

TOTAL ACIDITY: 4,6 g/l

RESIDUAL SUGAR: < 0.5 g/l

TOTAL SO₂: 48 mg/l

VOLATILE ACIDITY: 0.58



GANDESA, November 2025

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