

CELLER

Bàrbara Forés

El Quintà 2024

CLIMATOLOGY: A dry, mild, and windy autumn. The vine leaves remained on the vines for many weeks. January was cold with several days of morning frosts. February was also windy, with the almond trees in full bloom. Overall, a dry and warm year. 2022, 2023, and 2024 were years of persistent drought. Veraison of the grapes occurred in mid-July, and the harvest began on August 12th.

EL QUINTÀ: El Quintà" is a Catalan term that refers to a collection of small plots of land owned by the same person. We chose this name for our wine because it is made from grapes grown in small 2-hectare plots in the Coll d'Alsina area of Gandesa, known as La Cometa and Coll de Batea. These plots are situated east-west and have gentle undulations. The vines in La Cometa and Coll de Batea are over 70 years old and produce small, loose, golden grapes of the white Grenache variety. The soil in these plots is composed of wind-blown sediments, primarily sand and silt, giving it a honeycomb-like texture. As with all of our plots, we practice organic farming methods, including regenerative and dry-farming techniques.

VARIETIES: Old vines of white Grenache.

HARVEST DATE: Between August 22nd-27th 2024.

VINIFICATION: The vinification process involved a 24-hour cold maceration on the skins, followed by fermentation in French oak barrels from Allier, ranging in size from 500 to 600 liters, using natural yeasts. The wine was then aged in the same barrels for 8 months on the lees, without any clarification.

BOTTLING DATE: May 7th, 2024

PRODUCTION: 2613 bottles of 0.75 liters and 20 magnums.

ANALYTICAL DATA:

Alcohol: 14%

pH: 3.34

Total acidity: 4.9 g/l

Volatile acidity: 0.39 g/l

Total SO₂: 11 mg/l

Residual sugar: <0.5 mg/l

Gandesa, March 2026

