

CELLER

Bàrbara
Forés

Bàrbara Forés Rosat 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.

VARIETIES: Garnacha Tinta (65%), Cariñena (23%), and Syrah (12%).

HARVEST DATES: Between August 17th and September 16th, 2024.

WINEMAKING: Cold skin maceration for 25 hours followed by bleeding of the must. Fermentation with its own yeasts in stainless steel tanks.

BOTTLING: April 9th, 2025.

PRODUCTION: 5689 bottles of 75 cl.

ANALYTICAL DATA

ALCOHOL: 13.5%

TOTAL ACIDITY: 4.7

VOLATILE ACIDITY: 0.32

RESIDUAL SUGARS: < 0.5 gr/l

TOTAL SO₂: 11 mg/l

GANDESA, November 2025

