

## Coma d'En Pou 2021 Celler Bàrbara Forés - 75 cl.

Coma d'en Pou is a collective name for some vineyards located East of Gandesa, at the foot of the Serra de Cavalls. A coma is a small valley in catalan. The Coma d'en Pou covers around 10 ha, planted with vines and olive trees. The first wine (a very limited volume) was made in 1996. During the 1990's, Cabernet Sauvignon was the main grape in the blend; now it is Grenache Noir.



### Vinification

Maceration and alcoholic fermentation at 24°C in stainless still tanks (22 days). Then malolactic fermentation and ageing for 12 months in new Allier oak barrels. Production: 17.700 bottles.



### Storage potential

Drink as from: 2023  
Best moment: 2028-2031  
Until: 2035



### To serve

18°C in a large glass. Decant before serving (at least during the first 3 years).



### Trial analysis

Deep red colour. Exuberant aromas of red fruit and sweets with some toasted notes and a hint of minerality on the nose. Large, full-bodied on the palate, with balsamic and fruity notes. A deep, softly tannic wine. A typical great Priorat.



### Wine style:

Mediterranean, elegant gourmet wine



### Assembly

Garnatxa (100%)



### Region:

Catalunya



### Appellation:

D.O. Terra Alta



### Wine estate:

Celler Bàrbara Forés

### Description domain

Pioneers of Terra Alta, a small denomination of the Catalonian hinterland, South of the Ebro river. Mari-Carme Ferrer gave a new life to White Grenache and Red Morenillo. Terra Alta at its best.



Biological