

Bàrbara Forés Blanc 2023 Celler Bàrbara Forés - 75 cl.



Trailblazer since 1994. This is the first wine named after the founder of the estate. It took decades of hard work to select the best vinification method and the best blend: Grenache Blanc and Viognier, without the Chardonnay which was used in the first years). Production: 8,400 bottles.



Vinification

Skin contact maceration for 20 hours, followed by alcoholic fermentation at 18°C for 15 days. Stainless steel.



Storage potential

Drink as from : 2024
Best moment : 2024-2025
Until : 2026



To serve

Serve cool (10°C).



Trial analysis

Dry, solid, spicy, fleshy. The Viognier bring nice peach aromas, the Grenache Blanc floral notes and a certain roundness. As years go by, Grenache will dominate the Viognier; as its skin is very thin, it will show oxidative notes like nuts.

Description domain

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



Wine style:

Mediterranean, powerful and mineral



Assembly

Garnatxa blanca (100%)



Region:

Catalunya



Appellation:

D.O. Terra Alta



Wine estate:

Celler Bàrbara Forés



Biological