

El Templari 2022 Celler Bàrbara Forés - 75 cl.

Templari, or templars were Christian knights (see label). The first vintage of this wine, which represents the revival of the morenillo grape, was put on the market in 2004. Now Morenillo is replanted in the region, also by other producers.



Vinification

Maceration and alcoholic fermentation at 24°C in stainless steel tanks during 25 days. 11 months of ageing in new Allier for the grenache. 3 to 4 months of ageing in jars for the morenillo.



Storage potential

Drink as from: 2024
Best moment: 2026-2028
Until: 2032



To serve

Serve at 18°C in a large glass. Decant before serving in the first years.



Trial analysis

Deep cherry red colour. Expressive and seductive on the nose. A totally different style from the other wines of this estate. An elegant, refined wine with hints of cherry revealing a lot of freshness and minerality (due to the limestone soils), with a toasted touch on the finish. This elegance is all the more surprising as it comes from the most southern of Catalonia's denominations.



Wine style:

Mediterranean, elegant and mineral



Assembly

Morenillo (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