

Coma d'En Pou 2021 Celler Bàrbara Forés - 150 cl. (Magnum)

Coma d'en Pou is a collective name referring to some vineyard at the East of Gandesa, at the foot of the Sierra de Cavalls. Coma means dale. Coma d'en Pou has a total area of 10 hectares, covered with vines and olive trees. The first vintage was made in 1996. The percetange of Cabernet sauvignon, very popular in the region in the 90's, is now decreasing in favour of the Grenache.



Vinification

Maceration and alcoholic fermentation at 24° in stainless steel during 22 days. 12 months of ageing and malolactic fermentation in new Allier barrels. Production: 17,700 bottles.

Storage potential

Drink as from: 2024 Best moment: 2028-2032

Until: 2037



To serve

Serve at 18°C in a large glass, after decanting, at least during the first years.

II. Trial analysis

Deep red colour. Exuberant aromas of ripe, red fruit and sweets, mingled with a touch of toast and minerality. Robust on the palate, with balsamic notes and some more fruit. This wine shows a lot of depth and supple tannins. A great, typical Priorat wine.



Wine style: Mediterranean, elegant gourmet wine







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.

