



TERRESTORIA



EL QUINTÀ BÀRBARA FORÉS

"With a family history in winemaking, Carmen Ferrer and husband Manuel Sanmartín restarted quality winemaking in the region by renovating Ferrer's old family cellars in the heart of Gadesa. Bàrbara Forés is Ferrer's ancestor, born in 1828, who was responsible for starting the family on its winemaking." —Miquel Hudin, Decanter Magazine

GRAPE VARIETY: 100% Garnatxa Blanca (White Grenache)

APPELLATION: D.O. Terra Alta

VINEYARDS: 70+ year-old vines on two separate single parcels called 'El Grau' and 'La Cometa'

SOIL: 'Panal' limestone.

VITICULTURE: Organic

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Cold maceration for 24 hours, followed by wild yeast fermentation in French oak tonneaux (500L). Aged for six months in same barrels.

PRODUCTION: 4,868 bottles

PROPRIETORS: Carmen Ferrer & Pili Sanmartín

UTAH DABC STATUS: Special Order \ 902691