

JOSEP FORASTER BLANC SELECCIÓ 2021

Josep Foraster – Montblanc – Do Conca de Barberà.

Josep Foraster Blanc Selecció is the first white wine we produced in the cellar in 2007.

It's a wine that has evolved as it's vineyard.

Always with the concept of being a fruity, fresh, mouthful, potentially aged white wine.

BLANC SELECCIÓ

VARIETIES:

50% Garnatxa Blanca, 40% Macabeu i 10% Chardonnay.

PLOTS AND TERROIR:

All the grapes come from the highest part of Vinya del Coster, located at 450 meters of altitude, facing east, on the feet of Prades mountains. Macabeu vineyard has 50 years, Garnacha and Chardonnay have 20 years. The limestone clay grounds are quite shallow and formed by alluvial sediments with lots of pebble and slate.

There's a big thermal contrast between day and night (which can achieve 20°C) that makes the maturations slow, conserving freshness and fruity character.

The farming is organic, certified by CCPAE.

WINEMAKING:

Each variety is harvested separately and selected in 18kg boxes, then it is chilled for 24 hours in a cool room to decrease the temperature of the grape below 5°C. This process helps to draw the aroma from the grape skin. Also reduces the energy consumption in the cellar and makes fermentations very soft.

It's performed a 24 hours cold maceration in the tank, to subsequently bleed by gravity and ferment in 500L french oak barrels (1st,2nd,3rd year). Some fraction of Garnacha Blanca does the same process in cement tanks.

The must ferments spontaneously at a maximum temperature of 18°C. The aging on barrel and cement tank it's lengthened to 9 months during which it's performed "battonage" every 10 days at the beginning, and every 1 month at the end of the aging.

The fraction that is aged in oak barrels apport complexity and soft notes of aging, in return the fraction aged in cement tanks apport verticality, mouthfullness and freshness.
