

JOSEP FORASTER BRISAT DEL COSTER 2021

Josep Foraster – Montblanc – Do Conca de Barberà.

“Brisat” recovers the ancient usable method of producing white wines from half century ago. Macerating and fermenting the wort with the skins to extract all the aromas and flavours from the vine. To achieve this objective we perform a very intense selection on the harvest, picking only the grapes that are more golden by the sun but at the same time retaining the acidity. (The rest of the grapes are intended for other wines). We bottle this wine by decantation and without sulphites.

Brisat del Coster

VARIETIES:

100% Macabeu

PLOTS AND SOIL:

Macabeu from the highest part of Vinya del Coster, that is 50 years old. This vineyard is located at 450 meters at the feet of Prades Mountain, facing east. The soil is shallow and formed by alluvial sediments. The structure is limestone clay with lots of pebble and slate. The big thermal contrast between day and night (that can achieve 20°C) makes maturations slow conserving the fruity and the freshness character. The cultivate is organic. Certified by CCPAE.

WINEMAKING:

The grapes were harvested in 18 Kg cases. Then they are 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. The wort makes a cold maceration for 5 days, with this process finishing the wort ferment spontaneously with the skins for 20 days. During these 20 days it's applied a combination of pigeage and pump overs. Then the wine rests during 6 months with the lees to be finally bottled by decantation, without filtering and adding sulphites. The result it's a wine with dominant aromas of white fruits and cytrics, but also undergrowth. The wine is wide, tannic, very fresh and persistent.
