

ELS NANOS ROSAT TREPAT 2021

Josep Foraster – Montblanc – Do Conca de Barberà.

Nanos Rosat Treat is our rosé wine. This rosé wine is a maximum varietal and gustatory expression of the Trepat grape in its most traditional form of elaboration. It is an elegant and fresh rosé wine, perfect to consume on any festive occasion.

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Varieties:

100% Trepat

Farms and Land:

All the grapes used in the production of this wine come from 10-year-old vines located on the sunny slopes of the Prades Mountains, 500 meters from sea level. The soils are shallow with clay-calcareous structure.

The thermal contrast day night (which can reach 20°C) favors the optimal maturation of the Trepat that is in its best climate and terroir.

Elaboration:

Wine made with the most native grapes of the Conca de Barberà; the Trepat.

The wort is applied a slight skin maceration 2 hours before pressing. Fermentation is carried out at low temperature (18°C) with native yeasts.

To finish the winemaking process, we work with the finest lees for 3 months after fermentation.

The result is a wine with a pale pink color with intense aromas of fruit and species that in the mouth presents a long aftertaste of fruit and species, which produces a very refreshing sensation.
