

## PEP 2020

Josep Foraster – Montblanc – Do Conca de Barberà.

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PEP it's a wine of Trepapat that comes from the grapes of Vinya de la Rovina, which are 80 years old. PEP's name is in honor of Josep Maria Foraster Civit (to whom everyone named "Pep") founder of our cellar. This name is also in honor of Pep, the little one of the family. We find 1100 hectares planted from Trepapat in the world, of which 1015 are planted in Conca de Barberà.

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### **Varieties:**

100% Trepapat.

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### **Plots and soils:**

The grapes proceed uniquely from Vinya de la Rovina that's 80 years old, with two terraces, one in front of the other. One of the terraces facing east and the other west, both of them at 600 meters over the sea level. The soils are of alabaster.

The soils are white, this is important because the reflection of the light makes the soil cooler, which transduces in a slower maturation. This procedure makes the wine fresh and with more aging capacity.

Each vine produced only 600 grams of grape.

### **Winemaking:**

The grapes are selected and harvested in 18 kg cases and left for 24 hours in a cool chamber to decrease its temperature under 5°C. This procedure helps to extract more aromes from the grape skin, decreases our energy consumption and makes fermentations softer.

The grapes are smashed with the feet and ferments spontaneously with hole cluster at a controlled temperature under 23°C. Macerations are quite soft (with a battonage every day) and last 40 days. After fermentation the wine does the malolactic fermentation and the aging, during 10 months, in a cement tank. The result is a fresh wine with aromas of fruit and species, very energetic and complex.

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