

## **JOSEP FORASTER TREPAT 2021**

Josep Foraster – Montblanc – Do Conca de Barberà.

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Josep Foraster Trepata it's the first wine with Trepata that we began to produce in our cellar. We elaborate this wine since 2009, being one of the first single-variety red wines made with Trepata of Conca de Barberà. There are 1100 cultivated hectares of Trepata in the world, from those 1015 are located in our region.

This wine is our most varietal characteristic reference elaborated with Trepata. In aromas stand out berries and species, as in mouth volume and subtle tannins.

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# TREPAT

### **VARIETIES:**

100% Trepata.

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### **PLOTS AND TERROIR:**

This wine has always been elaborated from the vineyard Mas de la Sabatera, that is 60 years old. This vineyard is located at 450 meters of altitude, facing south east. Here the ground is calcareous. In the year 2018 was incorporated another vineyard; Vinya del Maset located at Montbrió de la Marca. This other vineyard is located at 550 meters of altitude facing east and planted in 1929 on slope. The ground is also deep combining limestone clay and alabaster. In 2020 we incorporated other vineyard of 85 year old located at 600 meters and clay and alabaster soils. The cultivate is Certified Organic.

### **WINEMAKING:**

The grapes are selected and harvested in 18 Kg cages , then they are chilled in a cold room to decrease the temperature of the grape below 5°C. This procedure helps to increase the extraction of aromas from the grape skin and reduces energetic cost in the wine cellar, and also makes fermentations softer.

Later, the wine makes the malolactic fermentation and is aged during 6 months. 80% of the wine is aged in 300L and 500L french oak barrels (these barrels are 4 years old on average), and the 20% left is aged in foudre of 2000L. The usage of wood makes the wine softer without having a lot of impact on the final wine, and on the other hand the volume, freshness and complexity.

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