

JOSEP FORASTER TREPAT 2021

Josep Foraster – Montblanc – Do Conca de Barberà.

The most traditional elaboration with our most local grape; Trepat. Our work has been to pamper each grain of grapes to make our unique sparkling wine.

Trepat · Rosat

Varieties:

100% Trepat.

Plots and Terroir:

It comes from the vineyard of “El Voltant del Torrent” (500 m. above sea level; 15 years old); The shallow soil is formed by alluvial sediments, with limestone clay structure and lots of slate and pebbles in the higher layers.

Winemaking:

Cold maceration for 2 hours. Soft press and first fermentation to 15º C. with indigenous yeast. Second fermentation with the same yeasts in bottle and aged for a minimum of 15 months. Finally, 6 g/l of sugar are added, coming from the same juice used in the first fermentation. The result is a pale rosé wine with a very integrated and small bubbles. This is fresh and elegant, ideal for fish, rice and cheese.
