

JOSEP FORASTER BLANC SELECCIÓ



Winemaking process: Selected harvest in boxes of 20 kg. It is made with 24 hour periodic maceration and later bleeding due to gravity and without using the press. The yeasts are endogenous of the own grapes. Combine 60% of the fermented must in French oak barrels (1st, 2nd and 3rd year) and 40% in a concrete “egg” tank. The barley fermented part has an aging of 8 months.

Concept: We seek all the volume and unctuousness of a careful work on their finest lees, without predominantly the notes of wood, combining it with the freshness that gives us the part remaining in a concrete “egg” tank. A white body with a lot of aging potential.

Varieties: 50% White Grenache, 40% Macabeu and 10% Chardonnay.

ORGANIC

Viticulture

Ecological crop certified by CCPAE. OPERATOR 005370 E

Type of soil: calcareous soil with a lot of pebbles and slate. Located on the sunny slopes of the Prades Mountains.

Climate: Continental - Mediterranean.

Age of vineyards: More than 45 years the Macabeo / More than 15 years White Grenache and Chardonnay.

Altitude: 450 m. above sea level.

Production (kg / ha.): 4000 kg White Grenache, 4500 Kg. Macabeu and 3000 kg. Chardonnay

Tasting notes

Color: White straw with golden tones, contributed by the maceration and aging.

Aroma: Ripe, tropical fruit, soft toasted, citrus fruit, with a pastry bag and an end with notes of nuts. Very complex and original.

Tasting: Unctuous, balanced, mineral; with a surprising acidity that makes wine a great deal and a tasteful post with very refreshing notes.

Temperature: Consuming at 10 - 12 °C.

Pairing: Blue fish, seafood, rice, white meat and blue and creamy cheeses.