

JOSEP FORASTER CAVA ROSAT TREPAT – BRUT RESERVA



Elaboration: Harvest at the end of September in boxes. Maceration in cold for two hours and subsequent fermentation with endogenous midwives. Aging in the bottle for a minimum of 18 months and a maximum of 30 months. Brut (6g / l.)

Concept: The most traditional Elaboration with our most autochthonous variety; the Trepat. Our work has been to pamper each grain of grapes to make our unique sparkling wine.

Varieties: 100% Trepat.

Viticulture

Organic cultivation since 2011; in process certification CCPAE.

Type of soil: Alluvial soil; clay-calcareous. Located on the sunny slopes of the Sierra de Miramar.

Climate: Continental - Mediterranean.

Age of vines: 9 years.

Altitude: 500 m. above sea level.

Production (kg / ha.): 6000 Kg / ha.

Tasting card

Color: onion skin.

Bubble: Very fine, constant and integrated bubble.

Aroma and tasting: Red fruit, bun and spices. Delicate, fresh and elegant.

Temperature: Consuming at 8°C.

Pairing: Ideal for appetizers, fish, rice, pastries and creamy cheeses.