

JOSEP FORASTER SELECCIÓ



Elaboration: All the grapes come from a single vineyard, on the slopes of the Prades Mountains, with a production of less than 1 kg. for cep. Cold pre-fermentation maceration and subsequent fermentation with endogenous yeasts. Malolactic fermentation in a new French oak barrels of 300 liters and subsequent eighteen months of aging in the same barrel. Maturation in bottle of a minimum of 12 months.

Concept: It is a wine that stands out due to its finesse and elegance, and above all due to its great complexity and aging potential. We only make the best vintages.

Varieties: 50% Black Grenache, 50% Cabernet Sauvignon.

Viticulture

Organic cultivation since 2011; in the process of CCPAE certification.

Type of soil: calcareous soil with pebbles and lots of slate. Located on the sunny slopes of the Prades mountains.

Climate: Continental - Mediterranean.

Age of vines: Over 25 years.

Altitude: 500 m. above sea level.

Production (kg / ha.): 2500 Kg. Cabernet Sauvignon. 3000 Kg. Black garnacha

Tasting card

Color: Cherry pie very dark, with ribeta with light maroon tones that denote its aging.

Aroma: Deep red fruit aroma and fruits of the forest, fused with toasted notes of aging and spicy notes, which give it great complexity.

Tasting: Intense, round, with a great complexity and with a harmonious and elegant structure.

Temperature: Consume at 17°C.

Pairing: Stewed meats and cured cheeses.