

JOSEP FORASTER TREPAT



Winemaking process: Harvest at its optimal maturation point, at the end of October, in boxes and with a careful selection in the vineyard. Cold maceration and subsequent fermentation with endogenous yeasts. Aged 7 months in French oak barrels of 300 and 500 liters of about three years old. A 30% of the wine is aged in a concrete “egg” tank for 7 months.

Bottled with less than 40 mg SO₂T.

concept: Red wine with our most autochthonous variety; the Trepat Our task has been to carefully care for the vineyard, to regulate the production and to pamper every grape. All this to elaborate a unique wine that emphasizes its delicate fruit, subtlety, minerality, freshness and elegance.

Varieties: 100% Trepat.

Viticulture

Ecological cultivation since 2011; in process certification CCPAE.

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

Climate: Continental - Mediterranean.

Age of vineyards: More than 40 years. MAS DE LA SABATERA

Altitude: 500 m. above sea level.

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

Tasting notes

Color: Low layer, with ruby color and violet ripple.

Aroma: Intense aroma of fruit of the forest, white pepper and light background with notes of nuts. We also find a set of balsamic and mineral notes.

Taste: In the mouth, it surprises us with its delicacy, elegance and breadth. Wine is very expressive, fresh, with a lot of fruit, mineral and very persistent.

Temperature: Consuming between 14 and 16 ° C.

Pairing: Ideal with blue fish, rice, pasta, cream cheese and all kinds of meats.