



JOSEP FORASTER CRIANÇA

Varietal: Cabernet S. 40%, 30% Ull de Llebre (Tempranillo), 30% Syrah.

Farming: Practicing organic.

Climate: Continental-Mediterranean.

Soils: Alluvial soils consisting of clay, sand and surface stone.

Vine Age: 19 years.

Altitude: 400 m. above sea level.

Production: 6000 Kg/ha.

Fermentation: Stainless Steel

Aging: 12 months in French oak barrels.

Analytical: 14% vol. / 5.8 g/l. AT / 45 mg/l. SO₂T. / PH: 3.45.

Yeast: Indigenous.

Country: Spain. **Region:** Catalonia. **S. Region:** D.O. Conca de Barberà.

Vineyard: Planot

Specifics:

Josep Foraster Criança is being produced since 1998 in Mas Foraster. The grapes come from 7 hectares of vineyard located on the sunny slopes of the mountains of Prades and La Guardia (400 m). Facing south east.

JF Criança is a coupage of Cabernet Sauvignon, Tempranillo, Syrah and Trepát, organically grown and harvested by hand, in boxes of 20 Kg.

The grapes have a cold maceration for 3-4 days and a fermentative maceration of 21 days. Fermentation at 25 ° C with open lifts and "delastage." Aged in 300 liter French oak barrels for 12 months. Rested in bottle for a minimum of 12 months.

The JF Criança, is a wine that combines power and structure with freshness of Mediterranean character.