



JOSEP FORASTER ROSAT TREPAT

Varietal: 100% Trepát.

Farming: Practicing organic.

Climate: Continental-Mediterranean.

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

Vine Age: 15 years.

Altitude: 480 m. above sea level.

Production: 7000 Kg/ha.

Fermentation: Stainless Steel

Aging: No

Analytical: 12% vol. / 6.2 g/l. AT / 40 mg/l. SO₂T. / PH: 3.42.

Yeast: Indigenous.

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

Vineyard: Mas Sabatera.

Specifics:

Trepát is the native variety of the Conca de Barberà. There are only 1100 hectares of this variety in the world, and 1000 of them are grown in the area of La Conca de Barberà.

The grapes come from 3 hectares located on the sunny slopes of the Serra de Miramar (480 meters). Facing south east.

The JF Rosat Trepát highlights with its vibrant fruit, freshness and elegance.