



JOSEP FORASTER TREPAT

Varietal: 100% Trepat.

Farming: Practicing organic.

Climate: Continental-Mediterranean.

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

Vine Age: 52 years.

Altitude: 480 m. above sea level.

Production: 7000 Kg/ha.

Fermentation: Stainless Steel

Aging: 5.5 months in French oak barrels.

Analytical: 13% vol. / 6 g/l. AT / 41 mg/l. SO₂T. / PH: 3.40.

Yeast: Indigenous.

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

Vineyard: Mas Sabatera.

Specifics:

Josep Foraster Trepat was first produced in 2009 in Mas Foraster. The grapes come from 3 hectares located on the sunny slopes of the Serra de Miramar (480 meters). Facing south east.

Trepat 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 Conca. Normally, this variety is used to produce rose cava or rose wine, but Mas Foraster has produced a red wine 100% Trepat.

For producing the JF red Trepat, the vineyard is reduced to 50% normal production. Harvest in late October. Cold maceration for 10 days. Fermentation at 20 ° C with a maceration of 22 days with open lifts. Malolactic fermentation takes place in new and second year french barrel and aged for 5.5 months.

The JF Trepat is a unique wine that highlights delicate fruit, finesse and elegance.