JOSEP FORASTER TREPAT 2025

Josep Foraster – Montblanc - Do Conca de Barberà.

Josep Foraster Trepat is the first wine with Trepat that we began to produce in our cellar. We have been developing this wine since 2009, being one of the first single variety red wines made with Trepat of Conca de Barberà. There are 1100 cultivated hectares of Trepat in the world, of which 1015 are located in our region.
This wine is our most varietal characteristic reference elaborated with Trepat. In aromas stand out berries and species, as in mouth volume and subtle tannins.

TREPAT

VARIETIES:
100% Trepat.

PLOTS AND SOILS:
This wine has always been elaborated from the vineyard Vinya de Mas de la Sabatera, which is 63 old. In the last years we have incorporated other 6 old vineyards to the production of this wine, the oldest of them from 1929. All these vineyards have clay soil and low production.
The agriculture is organic. Certifier by CCPAE.

WINEMAKING:
All vineyards are harvested and produced separately to achieve the maximum quality.
The grapes are selected and harvested in 18kg. cages , then they are chilled in a cold room to decrease the temperature of the grape below 5ºC. This procedure helps to increase the extraction of aromas from the grape skin and reduces energetic cost in the wine cellar, and also makes fermentations softer.
Wine ferments spontaneously at a maximum temperature of 22ºC, maceration enlarges for 35 days. Later, the wine does the malolactic fermentation and is aged for 6 months. 80% of the wine is aged in 300l. and 500l. french oak barrels (these barrels are 6 years old on average), and the 20% left is aged in 2000l. european oak foudres. The usage of old wood makes the wine softer without having a lot of impact on the final wine.