## LA ROBINA 2024

Josep Foraster – Montblanc - Do Conca de Barberà.

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A wine made with grapes from La Robina vineyard where we want to express all the aging potential of Trepat.
Only 1200 bottles of this complex, smooth and elegant wine, with lots of nerve and aging potential.

*la Robina*

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**VARIETIES:**
100% Trepat

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**PLOTS AND SOIL:**
All the grapes used come from the single vineyard of La Robina (84 years old). This vineyard it's formed of two terraces facing each other. One of them facing east and the other west at 600 meters over sea level. Soils are shallow, formed of clay with alabaster.
The white soils reflect the sun light making maturations slower and more balanced. This condition adds freshness and aging potential to the wine.
Vines produce on average 600 grams of grapes.

**WINEMAKING:**
Grapes are harvest and selected on cages of 18 Kg. These cages remain 24 hours in a frigorific chamber to decrease its temperature lower than 5 ºC. this helps to extract more aromas from the skins, deceases our energy consumption and make fermentations softer.
On deposit grapes ferment at 23ºC with a soft maceration of 40 days.
The wine ages during 15 moths on french oak barrels of 300 litters. After bottling wine remains in bottle 9 moths to stabilize its aromas.