ELS NANOS BLANC DEL COSTER 2025

Josep Foraster – Montblanc - Do Conca de Barberà.

Els Nanos are our most direct expression of our “terroire”. All the wine comes from vineyards on property with organic agriculture. These wines have the big pretension to be authentic, fresh and easy drinking.
A wine to enjoy on whatever occasion, where the white fruit and a crunchy freshy mouth stand out.

ELS NANOS

VARIETIES:
60% Macabeu / 40% Parellada

PLOTS AND SOIL:
The vines are Macabeu from the lowest part of Vinya del Coster, which is 55 years old. This vineyard is located 450 meters at the feet of Prades Mountain, facing east. The soil is shallow and formed by alluvial sediments. The structure is limestone clay with lots of pebbles and slate.
Big thermal contrast between day and night (that can achieve 20ºC) makes maturations slow, conserving the fruity and the freshness character.
The agriculture is organic. Certified by CCPAE.

WINEMAKING:
Cold maceration in the tank for 6 hours to extract the aromas of the grape skin.
Then, after pressing, ferments between 16ºC and 18ºC during 15 days to later lie with the most fine lees for 3 months, before bottling.
