LES GALLINETES 2025

Josep Foraster – Montblanc - Do Conca de Barberà.

Les Gallinetes is a collaborative project with APRODISCA (Association Pro Persons with Psychical Disminution from Conca de Barberà). The label is designed by members of the Association and Josep Foraster gives input to their Occupational Therapy Service.
This wine is also a commemoration to our grandad; who, besides being a viticulturist, also was a shepherd and had passion for animals.
Les Gallinetes is a wine that represents the beautiful landscape of la Conca, full of fruit, fresh, with a moderated alcoholic profile that makes it very pleasant in mouth.

VARIETIES:

60% Trepat /30% Garnacha /10% Syrah.

PLOTS AND SOIL:

These grapes come from 7 plots (4,5 total hectares) that envelop the wine cellar at the feet of Prades Mountains. The shallow soil is formed by alluvial sediments, with limestone clay structure and lots of slate and pebble in the higher layers.
These vines are the young ones of the cellar, planted between 2007 and 2015. They are located between 370 and 450 meters above sea level, facing east.
The big thermal contrast between day and night (that can achieve 20ºC) makes maturations slow, conserving the fruity and the fresh character.
The agriculture is organic. Certified by CCPAE.

WINEMAKING:

Each variety is harvested separately and selected in 18 kg boxes, then they are chilled for 24 hours in a cool room to decrease the temperature of the grape below 5ºC. This process helps to draw the aroma from the grape skin. Also reduces the energy consumption in the cellar and makes fermentations very soft.
Each variety of grape is fermented separately and spontaneously at a controlled temperature below 21ºC. Macerations are very soft and last 4 weeks.
Wine does malolactic fermentation and aging in 9 year old oak barrels of 300l. during 4 months, making wine softer.
