JOSEP FORASTER BRISAT DEL COSTER 2025

Josep Foraster – Montblanc - Do Conca de Barberà.

"Brisat" recovers the ancient usable method of producing white wines from half a century ago. The wort macerates and ferments with the skins to extract all the aromas and flavors from the grape.
To achieve this objective we perform a very intense selection on the harvest, picking only the grapes that are more golden by the sun, at the same time retaining the acidity.
We bottle this wine by decantation and without added sulphites.

Brisat del Coster

VARIETIES:
60% Macabeu 40% White Grenache

PLOTS AND SOIL:
Macabeu from the highest part of Vinya del Coster, that is 56 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.
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:
The grapes are harvested in 18 Kg cages. Then cages 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.
The wort makes cold maceration for 5 days. With this process finished, wort ferments spontaneously with the skins for 26 days. During these days it's applied pump over once per day.
Then the wine rests for 6 months with the lees to be finally bottled by decantation, without filtering and adding sulphites.
The result it's a wine with dominant aromas of white fruits, cytrics and undergrowth. The wine is wide, tannic, very fresh and persistent.
