JOSEP FORASTER SELECCIÓ 2022

Josep Foraster – Montblanc - Do Conca de Barberà.

Josep Foraster Selecció is the best selection of a classic, it's only produced in the best vintages, from singular vineyards on the feet of Prades mountains.

SELECCIÓ

VARIETIES:
50% Red Grenache / 50% Cabernet Sauvignon.

PLOTS AND SOIL:

Vineyard is located at the feet of Prades mountains, at 500m. of altitude facing east. Soils of plea. calcaric clay, with boulder and slate. Age between 30 and 50 years.
Organic agriculture, Certified by CCPAE.

WINEMAKING:
Grapes are selected and seasoned in 18 Kg later cages remain 24 hours in the cooling chamber to decrease its temperature below 5ºC. This procedure helps us to extract skin aromas, decreases energy consumption and makes fermentations really soft.
Ferments spontaneously at a controlled temperature of maximum 24ºC. Maceration is really soft and lasts till 35 days.
Malolactic fermentation occurs in french oak barrels of 300l. during the aging process. Aging in barrel lasts 18 months.
In the time of bottling Josep Foraster Criança, barrels are tasted one by one, then the ones that have more potential of aging are selected and left 6 months more, to elaborate Josep Foraster Selecció. This procedure is made only at the best vintages.
