JOSEP FORASTER LILLA ANCESTRAL 2025

Josep Foraster – Montblanc - Do Conca de Barberà.

A wine to enjoy as aperitif; single fermentation that finishes in bottle with a blend of local white and red varieties. An ancestral wine with fine bubbles, freshness and fruit.



VARIETIES:
50% Trepat / 50% Parellada.

PLOTS AND SOILS:
Trepat from the Viña del Pou (370 m.), next to the cellar, alluvial soils with the presence of pebbles and slate. Parellada comes from old vines of Lilla (450 m.) clay limestone soil in Serra de Miramar.

We have a great contrast between day and night temperatures (it can reach 20ºC) which means that ripening is slow and the fruit and freshness are maintained.

The agriculture is organic.

WINEMAKING:
Blending of two grapes from the most traditional varieties of the Conca de Barberà, to make a wine with the ancestral method, which maintains the typicality of the Trepat (more reductive), combined with the Parellada (more oxidative), seeking balance and freshness.
