JOSEP FORASTER BLANC SELECCIÓ 2024

Josep Foraster – Montblanc - Do Conca de Barberà.

Josep Foraster Blanc Selecció is the first white wine we produced in the cellar in 2007.
It's a wine that has evolved as its vineyard.
Always with the concept of being a fruity, fresh, mouthful, aging potential white wine.

BLANC SELECCIÓ

VARIETIES:
40% Macabeu / 30% Garnacha Blanca /
30% Chardonnay.

PLOTS AND SOIL:
All the grapes come from the highest part of Vinya del Coster, located at 450 meters of altitude, facing east, on the feet of Prades mountains. Macabeu vineyard has 55 years, Garnacha and Chardonnay have 25 years. The limestone clay grounds are quite shallow and formed by alluvial sediments with lots of pebbles and slate.
There's a big thermal contrast between day and night (which can achieve 20ºC) that makes the maturations slow, conserving freshness and fruity character.
The farming is organic. Certified by CCPAE.

WINEMAKING:
Each variety is harvested separately and selected in 18kg 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.
It's performed a 24 hours cold maceration in the tank, to subsequently bleed by gravity and ferment in 500L french oak barrels (4 year), cement egg and 2000 L european oak foudre.
The wort ferments spontaneously at a maximum temperature of 18ºC. The aging on barrel and egg it's lengthened to 6 months during which it's performed "battonage" every month.
The fraction that is aged in oak barrels apports complexity and soft notes of aging, in return, the fraction aged in cement egg apports verticality, mothfullness and freshness.
