PEP 2024

Josep Foraster – Montblanc - Do Conca de Barberà.

PEP it's a wine of Trepat that comes from the grapes of Vinya de la Rovina, which are 84 years old. PEP's name is in honor of Josep Maria Foraster Civit (to whom everyone named "Pep") founder of our cellar. This name is also in honor of Pep the little one of the family. Our most exclusive wine with all the typicality of Trepat. A fresh wine with aromas of fruit and species, very energetic and complex.



VARIETIES:
100% Trepat.

PLOTS AND SOIL:
The grapes proceed uniquely from Vinya de la Rovina that's 85 years old, with two terraces, one in front of the other. One of the terraces facing east and the other west, both of them at 600 meters over the sea level. The soils are quite shallow and combine clay limestone structure with alabaster. The soils are white, this is important because the reflection of the light makes maturation of the grape more homogeneous. This procedure makes the wine fresh and with more aging capacity. Each vine produces only 600 grams of grapes.

WINEMAKING:
The grapes are selected and seasoned in 18kg cages and left for 24 hours in a cool chamber to decrease its temperature under 5ºC. This procedure helps to extract more flavors from the grape skin, decreases our energy consumption and makes fermentations softer.
The grapes are smashed with the feet and fermented spontaneously with the stamp at a controlled temperature under 23ºC. Macerations are quite soft (with a "pigeage" every day) and last 40 days. After fermentation the wine does the malolactic fermentation and the aging, during 10 months, in a concrete tank.
