JOSEP FORASTER CAVA TREPAT

Josep Foraster – Montblanc - Do Conca de Barberà.

The most traditional elaboration with our most local grape; Trepat. Our work has been to pamper each grain of grape to make our unique traditional sparkling wine.

Trepat · Rosat

VARIETIES:
100% Trepat.

PLOTS AND SOIL:
It comes from the vineyard of “El Voltant del Torrent” (500 m above sea level; 20 years old); The shallow soil is formed by alluvial sediments, with limestone clay structure and lots of slate and pebbles in the higher layers.

WINEMAKING:
Cold maceration for 2 hours. Soft press and first fermentation to 15º C. with indigenous yeast. Second fermentation with the same yeasts in bottle and aged for a mínimum of 21 months. Finally, 6 g/l of sugar are added from the same juice used in first fermentation.
The result is a pale rosé wine with a very integrated and small bubble. This Cava rosé is fresh and elegant, ideal for fish, rice and cheese.
