ELS NANOS ROSAT TREPAT 2025

Josep Foraster – Montblanc - Do Conca de Barberà.

Nanos Rosat Trepat is our unique rosé wine. This rosé wine is the maximum varietal and gustatory expression of the Trepat grape in its most traditional form of elaboration. It is an elegant and fresh rosé wine, perfect to consume on any festive occasion.
Wine with a pale pink color, intense aromas of fruit and species that in mouth presents a long aftertaste of fruit and species, which produces a very refreshing sensation.

ELS NANOS

VARIETIES:
100% Trepat

PLOTS AND SOIL:
All the grapes used in the production of this wine come from 14 year-old vines located on the sunny slopes of the Prades Mountains, 500 meters from sea level. The soils are shallow with clay calcareous structure.
The thermal contrast day night (which can reach 20ºC) favors the optimal maturation of the Trepat that is in it's traditional climate and terroir.

WINEMAKING:
Slight skin maceration 2 hours before pressing. Fermentation is carried out at low temperature (18ºC) with native yeasts.
To finish the winemaking process, the wine rests with the finest lees for 3 months after fermentation.
