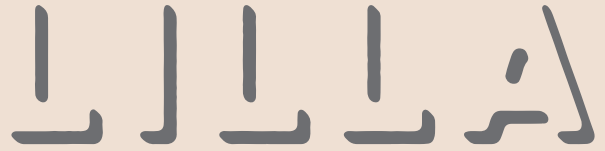


JOSEP FORASTER LILLA ANCESTRAL 2022

Josep Foraster – Montblanc – Do Conca de Barberà.

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



Varietats:

50% Trepat, 50% Parellada.

Finques i Sòls:

El Trepat is from the Viña del Pou (370 m.), next to the Celler, alluvial soils with the presence of pebbles and slate and Parellada from old vines of Lilla at 450 m. in clay-limestone soil in the Sierra de Miramar.

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

The cultivation is organic.

Elaboració:

We blend 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 (a more oxidative variety), seeking balance and freshness.

It has a pale pink color, red fruit with hints of citrus and green apple. Fine and consistent bubble. Fresh and enveloping.
