

JULIETA 2024

Josep Foraster – Montblanc – Do Conca de Barberà.

Julieta it's a name rooted to our family for four generations. In fact, we have been making this wine since 2016 in honor of grandmother and granddaughter.

With this single plot wine we want to express the maximum of our terroir and finesse, at the same time lots of energy and evolution complexity.

A large, elegant, cursive script logo for 'Julieta' in a dark grey color, positioned on the right side of the page.

VARIETIES:

100% Trepat.

PLOT AND SOIL:

This wine it's elaborated only with grapes of Vinya de Montornès, which is 81 years old. This vineyard located at the bottom of Serra del Miramar, is 450 meters of altitude facing north. The incidence of the sun on this vineyard it's quite limited by the mountain. The soil constitution is from red clay and quite shallow.

There's a lot of thermal oscillation between day and night (can achieve 20°C), this factor combined with the vine age and the clay humidity provides very homogenic fruit and phenolic maturation. The agriculture is organic.

WINEMAKING:

The grapes are selected and harvested in 18 kg cages, then they are chilled in a cold room to decrease the temperature of the grape below 5°C. This procedure helps to increase the extraction of aromas from the grape skin and reduces energetic cost in the wine cellar, and also makes fermentations softer.

30% of stalk is added in maceration. Fermentation is spontaneous and with a controlled temperature, always below 22°C. Macerations are very soft for 30 days.

Malolactic fermentation and aging, during 6 months in 1900L. concrete tanks with egg shape, also during this time the wine is in contact with the lees involving a soft microoxygenation.

This procedure delivers to enhance and amplify the characteristics of a fine and dedicated variety as Trepat.
