



RIPE Wine Imports

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Mas Foraster

Josep Foraster La Moto

Conca de Barbera, Spain

Wine Notes

This Spanish red is a blend of Trepata and Garnatxa Peluda. Juicy, aromatic, and spicy. A medium-bodied palate of red berries, plum, and hints of wild herb.

Mas Foraster

Mas Foraster is a winery of reference for the Trepata variety. The family Foraster has been growing grapes in Conca de Barbera for over 150 years. In 1998 Julieta and her son Ricard embarked on their dream of taking over the family winery and started making wines focusing on local varieties. Mas Foraster produces wines from estate fruits only practicing organic farming and became certified in 2017. The vineyards are located in a valley surrounded by mountains ranges (Serra Miramar & Montanas de Prades) at an altitude of 400 m, to 600 m, 30 km from the sea; sharing its southern border with Priorat and Montsant. The high elevation of Conca de Barbera, combined with the cool sea breeze from the Mediterranean sea, allows the grape to retain acidity during ripening season producing fresher wine, with structure and elegance.



Farming:

Certified organic



Harvest Method:

Hand harvested



Varietal:

70% Trepata 30%
Garnatxa Peluda



Age of Vineyard:

Trepata planted in
1968 and Garnatxa
Peluda planted in
2010



Vessel:

2 months in
French oak barrels



Vineyard Yield:

40 hl/ha



Soil Type:

Calcareous clay
soils



Annual Production:

5,000 bottles



Vinification:

Grapes are hand-harvested in October in small cases of 20 kg. Cold maceration for 10 days. Fermentation with indigenous yeasts at 20° C with a maceration of 22 days with open top.