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Mas Foraster

Josep Foraster Cava Brut Reserve Rosé

Conca de Barbera, Spain

Wine Notes

This Cava is a Brut Reserve with 6 g/L. of residual sugar and aged for a minimum of 15 months before disgorgement. The wine has a bright pink colour, with delicate bubbles. It shows bright fresh red fruits aromas of red plum, red cherry, strawberry, with delicate biscuit and brioche notes.

Mas Foraster

Mas Foraster is a winery of reference for the Trepat 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:

100% Trepat



Age of Vineyard:

Planted in 2005



Vessel:

15 months of bottle aging before disgorgement



Vineyard Yield:

50 hl/ha



Soil Type:

Calcareous and clay soils



Annual Production:

11,000 bottles



Vinification:

Grapes are hand-harvested in September in small cases of 20 kg. Cold maceration for 2 hours. Fermentation with indigenous yeasts at 16°C. Aged in bottle for a minimum of 18 months before disgorgement.