



# RIPE Wine Imports

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## Mas Foraster

### Josep Foraster Trepat

Conca de Barbera, Spain

#### Wine Notes

Josep Foraster Trepat has a bright pale ruby colour. The wine has fresh aromas of red cherry, cranberry, strawberry, red plum with a delicate white pepper finish; this is a unique wine that highlights delicate fruits, finesse and elegance.

#### 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 1965



#### Vessel:

7 months in french oak barrels (500L)



#### Vineyard Yield:

40 hl/ha



#### Soil Type:

Calcareous clay soils



#### Annual Production:

12,000 bottles



#### Vinification:

In order to get the best expression of Trepat, the vineyard is reduced to 50% normal production. Grapes are harvested manually in late 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.