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Mas Foraster Lilla Pét Nat Rosé

Conca de Barbera, Spain

Wine Notes

Fruity delicate notes. Fresh and persistent in mouth with fine and delicate bubble.

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:

Organic farming; practicing byodimamic. Certification in progress.



Harvest Method:

Hand harvested



Varietal:

50% Trepat
50% Parellada



Age of Vineyard:

Trepat planted in 2016
Parellada planted in 1970



Vessel:

Stainless steel



Vineyard Yield:

4000 kg/Hectare



Soil Type:

Calcareous clay with pebble ston



Annual Production:

6000 bottles



Vinification:

Blending of two grapes from the most traditional varieties of the Conca de Barberà, to make a wine with the ancestral method. Trepat (more reductive), combined with the Parellada (more oxidative), seeking balance and freshness. Natural yeast, bottled at 1001 density. 6 months of aging in bottle before manual degorging.