

JOSEP FORASTER CRIANÇA



Preparation: Harvest at the moment of optimal phenolic maturation. Cold pre-fermentation maceration and fermentation with endogenous yeasts. Aged in French oak barrels of 300 liters for 12 months. Bottled and rested in the bottle for a minimum of 12 months.

Concept: The features of our "terroire" are expressed at the limit. It is a wine that combines power with elegance and freshness that gives it a deep Mediterranean character.

Varieties: 50% Cabernet Sauvignon, 50% Garnacha negra

Viticulture

Organic cultivation since 2011; in the process of CCPAE certification.

Type of soil: calcareous soil with pebbles of river and slate. Located on the sunny slopes of the Prades mountains.

Climate: Continental - Mediterranean.

Age of vines: Over 25 years.

Altitude: 400 m. above sea level.

Production (kg / ha.): 3000 Kg. Cabernet Sauvignon - 5000 Kg. Garnacha negra.

Tasting card

Color: Ripe cherry, ripe with light tones that denote its potential for evolution.

Aroma: Powerful; with black and red fruits; Spicy notes, vanilla and cocoa.

Tasting: It is meaty, balanced, with a very integrated tannin and a very persistent aftertaste. It stands out for its deep Mediterranean character.

Temperature: Consume at 16°C.

Pairing: Perfect with cheeses, all kinds of meats and fatty fish like cod.