



## JOSEP FORASTER LA MOTO DO CONCA DE BARBERA, Spain

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 his 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. The vineyards are located in a valley surrounded by mountains 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.



T+GP stands for: Trepat + Garnatxa Peluda.

The first vintage of T+GP was produced in 2015. Trepat is a native variety of Conca de Barbera. There are only 1100 hectares of Trepat planted in the world, and 1000ha of them are grown in Conca de Barbera. Garnatxa Peluda was replant in the area in 2007 after being lost for about 50 years.

T+GP has a pale ruby colour. The wine has bright red fruits aromas of strawberry, red plum, redcurrant from the Trepat grape, balanced by a bright refreshing acidity from the Garnatxa Peluda variety.



Conversion to certified organic



Hand harvested



70% Trepat  
30% Garnatxa Peluda



Average vine age:  
52 years (Trepat)  
8 years (Garnatxa P.)



2 months in  
French oak barrels



Yield: 40 HI/Ha



Calcareous clay  
soils



Annual production:  
5000 bottles



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.