



## JULIETA, Trepat 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 and certified since 2018 vintage.

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.

Julieta is a tribute to Ricard's mother and daughter. Trepat is the native variety of the Conca de Barberà. There are only 1100 hectares of this variety in the world, and 1000 of them are grown in Conca de Barberà. Julieta is a very energetic red wine that expresses maximum purity of Trepat grape.



Certified organic  
(since 2018)



Hand harvested



100% Trepat



Average vineyard  
age: 65 years



Ageing: 7 months  
in a concrete egg



Yield:  
40 (hectoliter/hectar)



Calcareous and  
clay soils



Annual production  
2000 bot.



For producing Julieta, the vineyard is reduced to 50% normal production. Harvest in late October in cases of 20 kg. Cold maceration for 10 days. Fermentation with indigenous yeasts at 20 ° C with a maceration of 20 days with open top.