

## PETITA JULIETA ROSAT 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 400m - 600m, 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.

Petite Julieta Trepat is a pure expression of the Trepat grape. The wine has a pale salmon colour. It has expressive aromas of bright red fruits (red cherry, strawberry), floral notes (violet) and peppery finish.

It is a medium bodied rose with refreshing acidity.



Organic certification  
(starting 2018)



Hand harvest



100% Trepat



15 years



Stainless steel



Yield:  
40  
(hectoliter/hectar)



Alluvial soils;  
calcareous and



Annual production:  
12000 bot.



Maceration of 2 hours.  
Fermented with natural yeasts at 16°C.  
After fermentation the wine is aged with the lees for 40 days.  
No malolactic fermentation to preserve freshness.