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Mas Foraster

Cava Brut Nature Reserva

Conca de Barbera, Spain

Wine Notes

This is a cava reserva with small and delicate bubbles, white fruit and aging notes. Despite a long aging it keeps a lot the freshness and has a very good evolution in the bottle.

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:

In conversion organic



Harvest Method:

Hand harvested



Varietal:

100% Macabeu



Age of Vineyard:

Planted in 1985



Vessel:

Stainless steel



Vineyard Yield:

35 hl/ha



Soil Type:

Calcareous and clay soils



Annual Production:

18,000 bottles



Vinification:

First fermentation with natural yeast in stainless steel; then second fermentation, with the same yeasts, in the bottle and aged for a minimum of 18 months and maximum of 30 months. Disgorged before shipping to retain freshness. Brut nature, zero dosage.