

LaMoto, Mas Foraster

Conca de Barberà, Spain



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| Product code | FO02ZZRC |
| Grapes | Trepat, Grenache, Syrah |
| Country | Spain |
| ABV% | 12 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Mas Foraster |
| Vintage | 2024 |



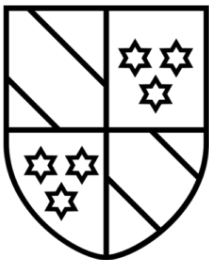
Organic



Vegan



Vegetarian



Producer

An organic winery located in Montblanc, Conca de Barbera in the far northeast of Spain. Ricard is 4th generation of the Foraster family producing wines here. At altitudes of up to 450 metres there is a freshness and elegance to the wines produced here. Trepat and Macabeu are the main players at Mas Foraster, grown here for centuries. Trepat is naturally low in alcohol with lifted freshness, relevant in today's wine market. There are just 1100ha of Trepat grown globally, 1000 of which are in Conca de Barbera. Ricard uses gentle extraction techniques and minimum sulphur to capture the expression of this rare variety on his vineyards.

Tasting Notes

Full of fruit, fresh, with a moderated alcoholic profile that makes it very pleasant and easy drinking.

Viticulture

This wine has always been elaborated from the vineyard Mas de la Sabatera, that is 60 years old. This vineyard is located at 450 meters of altitude, facing south east. Here the ground is calcareous. In the year 2018 was incorporated another vineyard; Vinya del Maset located at Montbri6 de la Marca. This other vineyard is located at 550 meters of altitude facing east and planted in 1929 on slope. The ground is also deep combining limestone clay and alabaster. In 2020 we incorporated other vineyard of 85 year old located at 600 meters and clay and alabaster soils. The cultivate is Certified Organic.

Winemaking

The grapes are selected and harvested in 18 Kg cages , then they are chilled in a cold room to decrease the temperature of the grape below 52c. This procedure helps to increase the extraction of aromas from the grape skin and reduces



energetic cost in the wine cellar, and also makes fermentations softer. Later, the wine makes the malolactic fermentation and is aged during 6 months. 80% of the wine is aged in 300L and 500L french oak barrels (these barrels are 4 years old on average), and the 20% left is aged in foudre of 2000L. The usage of wood makes the wine softer without having a lot of impact on the final wine, and on the other hand the volume, freshness and complexity.

Awards

90 points TIMATKINS