

# Uva Attack 2022 Conca de Barberà DO

## PRODUCER

Josep Foraster (Mas Foraster) with 29 hectares under organic certified cultivation. The total yearly production is round 140.000 bottles. Josep Foraster tragically passed away in 1999, the same year the family's first vintage was about to hit the market. Josep's sister Julieta Foraster and her son Ricard Sebastià decided to take over the company and manage it from then on. This wine has been made in partnership with and Ezequiel Sanchez-Mateos (Galgo Wines).

**APPELLATION** Conca de Barberà (the DO goes back to 1985). Most of the vineyards are located around the historic town of Montblanc, and the appellation covers a total of 14 municipalities in the north of the province of Tarragona. The vineyards are planted in the valleys of the rivers Francolí and Anguera and are surrounded and protected by several mountain ranges. Today, the Conca de Barberà DO mainly produces red wines, along with whites, and minor amounts of rosés and sparkling wines.

**WINE REGION** Tarragona – Catalunya

**ALTITUDE** 370 - 420 mt above the seal level

## SOILS

Alluvial flooring, clay and limestone with pebbles and slate (no chemicals sprayed). All the estate vineyards are located on the slopes of the Prades Mountains.



## VARIETAL

70% Trepat, 15% Garnacha, 15% Syrah.

A finicky vaietal, Trepat is indigenous in the northeast wine regions of Penedés, Conca de Barberá and Costers del Segre. It prefers alluvial or sandy over calcareous soils and benefits from maritime-influenced mesoclimates. Trepat buds early and is resistant to most fungal diseases.

## YIELDS PER HECTARE

5000 kg. Trepat, 5000 kg. Grenache, 4000 kg. Syrah.

## TRAINING SYSTEM

Gobelet (free-standing), south-east terraced vineyards.

## HARVEST

Manual. The grapes come from three estate vineyards located

in Montblanc.

**VINIFICATION** The three varieties are processed separately from the beginning (therefore this is not a field blend). Hand-harvested grapes, cold pre-fermentation and softly pressed. The must spontaneously ferments (indigenous yeast only) with the skins in stainless steel vats. No external yeast.

The malolactic fermentation occurs naturally. The wine ages in used French oak barrels (225 and 300 liters) for roughly 3 months and then is bottled. Unfined and unfiltered. No cellar's manipulation. Min. added sulfites added at the racking and before the bottling.

**BOTTLES PRODUCED** 1,200 (750 ml)

**WINE DESCRIPTION** Translucent cherry at sight. Elegant aroma of wild red fruit and spices. Delicate mouthfeel, displaying a round yet fresh fruit. Lingering finish with a nice kick of acidity. 12,5% AbV

**SERVICE TEMPERATURE** 15 °C

**FOOD PAIRING** Great with rice, pasta, vegetables, cheeses and white and red meats.

Galgo Wines is a special wine project founded by Ezequiel Sanchez Mateos. Daily contact with wine producers in the different regions led to his direct involvement in the wine production dating back already in the late '90.



The main goal is to elaborate wines that are attractive, fairly priced and made from indigenous varieties. The ongoing projects involve the whole Iberian Peninsula.

We are currently working in nine regions: Alentejo, Sierra de Gredos, Calatayud, Conca de Barberá, Douro, Mancha, Manchuela, Rioja and Sierra del Segura.