

CARA NORD TREPAT ROSAT

Elevation: Up to 800 m above sea level.

Varieties: 100% Trepat.

Geography: Abrupt and hilly landscape, surrounded by high peaks and forests of oak trees with rocky slopes, cliffs and steep mountains. All in the setting of the Prades Mountains Nature Reserve and the Poblet Nature Reserve.

Type of soil: Former mining area classified as a site of “Geological Interest”. Poor dirt with slate, boulders and calcareous clay.

Climate: Continental-Mediterranean with cold nights that allow the vineyard to rest and slows down the accumulation of sugars, preserving the acidity and helping to build flavours.

Average vineyard temperature: 13°C

Annual rainfall: 450-550 l/m2.

Sunshine: 2,700 hours of sunshine per year.

Vineyard management: Organic, dry farming. Ground-layer vegetation and mountain viticulture with minimal intervention that prioritises biodiversity.

Fermentation temperature: 14°C to 16°C.

Elaboration: Harvest at the end of September, this wine bleeds off directly from the reception hopper and this free-run juice, almost without skin contact is what gives its pale, shiny colour. Must starts de-vatting and once clean initiates its alcoholic fermentation.

Tasting notes: “Pale, translucent pink colour with a transparent rim. Clean and bright. Medium aromatic intensity, combined with strawberries from the forest.

Acidic on the palate but mouth-filling at the same time, voluminous and lingering. Balanced with a nice mid-palate and a certain salinity. Fast, attractive and full-bodied.

Designation of Origin: Conca del Barberà.

Honours:

Guía Millors Vins de Catalunya '19	2017 Vintage	9.5 points.
Concurso Vins DO Conca de Barberà '19	2018 Vintage	1st Prize.
Concurso Vins DO Conca de Barberà '21	2020 Vintage	1st Prize.

