



## Foradà 2023

*Grape variety: Arcos and Garnacha*

*Aging: 12 months in 500-liter barrels and 6 months in demijohns*

*Alcohol: 12.5%*

*pH/Acidity: 3.7 / 5.2*

*Residual sugar: 0.2 g/l*

*Bottling date: March 2025*

*Production: 450 bottles*



**JAVI REVERT · VITICULTOR**

Foradà comes from a 2.5-hectare plot replanted in 2018. These are ancient, north-facing terraces that reach an altitude of over 800 meters. The vineyard was abandoned half a century ago due to its difficult cultivation and low

yields.

In short, it is a commitment to the place, to traditional varieties and to an almost forgotten heritage; all in the pursuit of great wine.

### Soil

The soil is sandy, with highly fractured rocks and a high content of calcium carbonate.



## **Production**

Fermentation in a concrete tank with native yeast and 100% whole bunches. Maceration lasts approximately 28 days. After pressing, the wine is transferred to a concrete tank for malolactic fermentation. After this, the wine is aged in 500-liter barrels for 12 months and then for a final 6 months in a demijohn.