



Les Sorts Sycar – Celler Masroig



Les Sorts Sycar

Dark cherry colour. Intense aromas, being very expressive and reminding one of violets, ripe red fruit and plums. Spicy notes, tobacco and dark chocolate combine over a toasted base. The entrance in the mouth is smooth and yet full of personality. Ripe tannins are apparent together with jammy notes on a backdrop of oak making these the two main characteristics of this wine. The finish is long, lingering and very pleasant.

Awards:

2021 Vintage

- 92 points Tim Atkin MW. Catalan Wines Special Report 2024
- Silver Medal IWC 2024 (92 points)
- Silver Medal London Wine Competition 2024
- Silver Medal in the DWWA 2024 (90 points)
- Silver Medal Concours Mondial Bruxelles 2024

2020 Vintage

- Gold Medal Sakura Awards 2024 (Japan)
- Gold Medal Premis Vinari 2023
- 91 points Guía Peñín 2024
- Bronze Medal DWWA 2023
- Bronze Medal IWC 2023
- Bronze Medal London Wine Competition 2023

2019 Vintage

- 92 points Guía Peñín 2023
- Silver Medal DWWA 2022
- Silver Medal IWC 2022
- Silver Medal London Wine Competition 2022

2018 Vintage

- Silver Medal Concours Mondial Bruxelles 2021
- 91 points - Silver Medal DWWA 2021
- 92 points Guía Peñín 2021
- Gold Medal Premis Vinari 2021

2017 Vintage

- Silver Medal London Wine Competition 2021
- Bronze Medal in the IWC 2020
- Silver Medal Vinari 2020
- 92 points Guía Peñín 2021
- Gold Medal Concours Mondial Bruxelles 2020

Product sheet:

Vintage: 2021

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 60% Syrah, 40% Carignan

Harvest: Selected grapes from our own vineyards. Old vines of Carignan.

Elaboration: Traditional fermentation techniques used followed by malolactic fermentation in barrel. Plant-based fining, very lightly filtered

Ageing: Aged for 13 months in American (Syrah) and French (Carignan) oak barrels . Aged also in bottle.

Alcohol content: 14.5% by vol.

Total SO₂: 61 mg/L

Total acidity: 4,8 g/L (tartaric acid)

Volatile acidity: 0,63 g/L (acetic acid)

Residual sugar: 0,70 g/L

pH: 3,62

Type of bottle: Bordeaux

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