



Les Sorts Vinyes Velles — Celler Masroig



# Les Sorts Vinyes Velles

**Bigarreau cherry with violet undertones. Complex aromas of red and black fruit jam. Once in the glass, this wine offers a great variety of subtle notes: black pepper, clove, cocoa, Mediterranean forest floor... The entrance in the mouth is warm. Tannins are very ripe. Long and pleasant finish. Very rounded.**

## Awards:

### 2019 Vintage

- 92 points Guía Peñín 2024

### 2018 Vintage

- 92 points Guía Peñín 2023
- Silver Medal in the DWWA 2022
- Silver Medal Concours Mondial Bruxelles 2022

### 2017 Vintage

- The Grand Gold Medal and Revelation Spain, Concours Mondial de Bruxelles 2021
- 94 points – Silver Medal DWWA 2021

### 2016 Vintage

- Gold Medal Concours Mondial Bruxelles 2020
- 92 points Guía Peñín 2021
- 9,46 points Catalonia Wine Guide 2020
- 93 points Guía Peñín 2020

### 2015 Vintage

- Gold Medal Global Wine Tasting 2020
- Gold Medal Concours Mondial Bruxelles 2019
- Bronze Medal in the DAWA 2018
- 92 points Guía Peñín 2019
- 92 points Tasted 100% Blind 2018

### 2014 Vintage

- Gold Medal Concurs Mondial Bruxelles 2018
- Silver Medal in the DWWA 2017 (90 points)
- 92 points Guía Peñín 2018

### 2013 Vintage

- Silver Medal Gilbert & Gaillard 2017
- “Institutional wine” of the DO Montsant 2016/17
- 93 points Guía Peñín 2017
- Silver Medal Concours Mondial Bruxelles 2017
- 9,54 points Catalonia Wine Guide 2017
- 92 points Wine Guide ABC 2017

## Product sheet:

**Vintage:** 2019

**Region:** DO Montsant (Catalonia, Spain)

**Grape Variety:** 90% Carignan, 10% Red Grenache

**Harvest:** Selection of the best grapes from old vines, older than 60 years old. Harvested in 15kg cases.

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

**Ageing:** Aged for 17 months in new French oak barrels and later on aged for 12 months in bottle.

**Alcohol content:** 15% by vol.

**Total SO<sub>2</sub>:** 109 mg/L

**Total acidity:** 5,30 g/L (tartaric acid)

**Volatile acidity:** 0,75 g/L (acetic acid)

**Residual sugar:** 0,50 g/L

**pH:** 3,60

**Type of bottle:** Burgundy