



**Masroig – Celler Masroig**



# Masroig

**Deeply coloured wine. In the nose this wine is complex, filled with a multitude of subtle hints such as jam, toast, chocolate, leather. In the mouth it is powerful, without losing the elegance and delicacy that characterizes it. A mineral, warm and lingering wine.**

## Product sheet:

**Vintage:** 2015

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

**Grape Variety:** 100% Carignan

**Harvest:** Grapes selected from our best and choicest old Carignan vineyards located in a protected natural area of great beauty and ecological value, near the village of Masroig. Surrounded by a Mediterranean landscape of pine forests on irregular terrain with extreme weather conditions that favour the ripening and maximum expression of the Carignan grapes. The grapes come from two estates: *Romeus*, a slope near the Siurana River where the soil is composed mainly of river pebbles and sediments, and *Mas d'en Nadal*, a slope facing north with franc-clay soil.

**Elaboration:** Traditional fermentation and maceration with the skins during 25 days followed by malolactic fermentation in a 2000L French oak foudre. No fining and only very lightly filtered.

**Ageing:** Aged for 18 months in a 2000L French oak foudre and later on aged in bottle.

**Limited production:** 2,668 bottles.

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

**Total SO<sub>2</sub>:** 81 mg/L

**Total acidity:** 6.05 g/L (tartaric acid)

**Volatile acidity:** 0.73 g/L (acetic acid)

**Residual sugar:** 0.27 g/L

**Type of bottle:** Bordeaux

## Awards:

**2015 Vintage**

- Silver Medal in the DWWA 2018 (94 points)
- Silver Medal Concours Mondial de Bruxelles 2018
- 93 points Guía Peñín 2019
- 9,57 points Catalonia Wine Guide 2019

[cellermasroig.com](http://cellermasroig.com)