



Pinyeres Negre – Celler Masroig



Pinyeres Negre

**An intensely coloured wine with
aromas of red fruit, toast and spice.
In the mouth it is agreeable,
balanced, intense and lingering.
This is the true essence of a
handcrafted wine.**

Awards:

2021 Vintage

- Gold Medal London Wine Competition 2024
- Silver Medal IWC 2024 (90 points)
- Bronze Medal in the DWWA 2024
- 90 points Tim Atkin MW. Catalan Wines Special Report 2024

2020 Vintage

- 9.34 points Catalonia Wine Guide 2024
- Bronze Medal DWWA 2023
- 89 points Guía Peñín 2024

2019 Vintage

- Silver Medal DWWA 2022
- Silver Medal Concours Mondial Bruxelles 2022
- 89 points Guía Peñín 2023

2018 Vintage

- 90 points Guía Peñín 2022
- Silver Medal Concours Mondial Bruxelles 2021
- 9,51 points Guía Vins Catalunya 2022

2017 Vintage

- 90 points Guía Peñín 2021

2016 Vintage

- 90 points Guía Peñín 2020
- Silver Medal Concours Mondial Bruxelles 2019

2015 Vintage

- Bronze Medal in the DWWA 2018
- 90 points Guía Peñín 2019
- 89 points Tasted 100% Blind 2018

Product sheet:

Vintage: 2021

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 70% Grenache, 30% Carignan

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

Elaboration: Traditionally fermented in stainless steel vats using a cooling system.

Ageing: Aged for 12 months in French oak barrels and then later in bottle.

Alcohol content: 14% by vol.

Total SO₂: 45 mg/L

Total acidity: 5,10 g/L (tartaric acid)

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

Residual sugar: 0,60 g/L

pH: 3,58

Type of bottle: Burgundy