



Pinyeres Blanc – Celler Masroig



Pinyeres Blanc

A greenish yellow colour with golden hints. Clean and bright. It offers an intense aroma of white fleshed ripe fruit, surprisingly also notes of bakery, all on a smooth toasty backdrop. Fresh entrance in the mouth with good levels of acidity. Creamy and voluminous with a long finish.

Awards:

2017 Vintage

- Silver Medal Grenaches du Monde 2019
- 9,59 points Catalonia Wine Guide 2019

2016 Vintage

- 88 points Guía Peñín 2018

2015 Vintage

- 89 points Guía Peñín 2017
- 9,52 points Catalonia Wine Guide 2017

2014 Vintage

- 88 points Vinous (USA – January 2016)
- 88 points Guía Peñín 2016
- 9,41 points Catalonia Wine Guide 2016

Product sheet:

Vintage: 2018

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 100% Grenache Blanc

Harvest: Selected grapes from our own vineyards.

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

Ageing: Aged on its lees for 3 months in stainless steel vats

Alcohol content: 13,5% by vol.

Total SO₂: 75 mg/L

Total acidity: 4,70 g/L (tartaric acid)

Volatile acidity: 0,26 g/L (acetic acid)

Residual sugar: 0,24 g/L

pH: 3,04

Type of bottle: Burgundy