



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:

2016 Vintage

- 93 points Guía Peñín 2020

2015 Vintage

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

2014 Vintage

- Gold Medal Concours Mondial de 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 de Bruxelles 2017
- 9,54 points Catalonia Wine Guide 2017
- 92 points Wine Guide ABC 2017

2012 Vintage

- Silver Medal Decanter World Wine Awards 2016
- Gold Medal 90+ Gilbert & Gaillard 2016
- 89 points Parker

2011 Vintage

- 93 points / Gold Medal Gilbert & Gaillard 2015
- 91 points Vinous (USA – January 2016)
- 92 points Guía Peñín 2016
- 9,42 points Catalonia Wine Guide 2016

2009 Vintage

- 90 points Guía Peñín 2015

Product sheet:

Vintage: 2015/2016

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 85% Carignan, 15% 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. No fining and only very lightly filtered.

Ageing: Aged for 17 months in new French oak barrels and later on aged for 24 months in bottle.

Alcohol content: 15% by vol.

Total SO₂: 75 mg/L

Total acidity: 5,3 g/L (tartaric acid)

Volatile acidity: 0,61 g/L (acetic acid)

Residual sugar: 0,65 g/L

pH: 3,04

Type of bottle: Burgundy