



Les Sorts Sycar – Celler Masroig



Les Sorts Sycar

Dark cherry colour. Intense aromas, being very expressive and reminding one of violets, ripe red fruit and plums. Spicy notes, tobacco and dark chocolate combine over a toasted base. The entrance in the mouth is smooth and yet full of personality. Ripe tannins are apparent together with jammy notes on a backdrop of oak making these the two main characteristics of this wine. The finish is long, lingering and very pleasant.

Awards:

2016 Vintage

- 92 points Guía Peñín 2019
- 90 points International Wine Challenge 2019
- Bronze Medal in the DWWA 2019

2015 Vintage

- Bronze Medal Concours Mondial de Bruxelles 2018
- 91 points Guía Peñín 2018
- Bronze Medal IWC 2018

2014 Vintage

- Gold Medal International Wine Challenge 2017
- Gold Medal Gilbert & Gaillard 2017
- 92 points Guía Peñín 2017

2013 Vintage

- Bronze Medal Decanter World Wine Awards 2016
- Silver Medal Gilbert & Gaillard 2016
- 91 points Vinous (USA – January 2016)
- 89 points Parker

2012 Vintage

- 92 points Guía Peñín 2016
- Gold Medal Concours Mondial de Bruxelles 2015
- Bronze Medal International Wine Challenge 2015

2011 Vintage

- 91 points Guía Peñín 2015
- Silver Medal Concours Mondial de Bruxelles 2014

2010 Vintage

- 93 points Guía Peñín 2014
- Silver Medal Concours Mondial de Bruxelles 2013

Product sheet:

Vintage: 2016

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 60% Carignan, 40% Syrah

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

Elaboration: Traditional fermentation techniques used followed by malolactic fermentation in barrel. No fining and only very lightly filtered.

Ageing: Aged for 13 months in French oak barrels. Aged also in bottle.

Alcohol content: 14.5% by vol.

Total SO₂: 62 mg/L

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

Volatile acidity: 0,80 g/L (acetic acid)

Residual sugar: 0,52 g/L

Ph: 3,56

Type of bottle: Bordeaux