



Vi Novell 2018 – Celler Masroig



Vi Novell

A honest, fresh and fruity wine which presents an intense and brilliant ruby colour. Fruity aromas – mainly cherry and strawberry – are complemented with lactic notes. On the palate shows softness and freshness with some candy references from the fruits. Velvety, with long after tasting.

A cada porc li arriba el seu Sant Martí. Heus aquí el nostre!

A mischievous and popular wine, fruity and mouth-watering. It is very much the party animal, fun-loving and yet still true to its roots. Great on its own, it also pairs well with pork.

Product sheet:

Vintage: 2018

Region: DO Montsant (Catalonia, Spain)

Grape Variety: Grenache & Carignan

Harvest: Selected grapes from our own vineyards.

Elaboration: 100% Carbonic maceration. This winemaking technique keeps the grapes whole and uncrushed whilst they ferment at high temperatures (30°C) in the absence of oxygen.

Alcohol content: 14,5% by vol.

Total SO₂: 49 mg/L

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

Volatile acidity: 0,49 g/L (acetic acid)

Residual sugar: 0,69 g/L

Type of bottle: Bordeaux