



Masroig – Celler Masroig



Masroig

Deeply coloured wine. In the nose this wine is complex, filled with a multitude of subtle hints such as jam, toast, chocolate, leather. In the mouth it is powerful, without losing the elegance and delicacy that characterizes it. A mineral, warm and lingering wine.

Product sheet:

Vintage: 2016

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 100% Carignan

Harvest: Grapes selected from our best and choicest old Carignan vineyards located in a protected natural area of great beauty and ecological value, near the village of Masroig. Surrounded by a Mediterranean landscape of pine forests on irregular terrain with extreme weather conditions that favour the ripening and maximum expression of the Carignan grapes. The grapes come from two estates: *Romeus*, a slope near the Siurana River where the soil is composed mainly of river pebbles and sediments, and *Mas d'en Nadal*, a slope facing north with franc-clay soil.

Elaboration: Traditional fermentation and maceration with the skins during 25 days followed by malolactic fermentation in a 2000L French oak foudre. No fining and only very lightly filtered.

Ageing: Aged for 18 months in a 2000L French oak foudre and later on aged in bottle.

Limited production: 2,528 bottles.

Alcohol content: 14% by vol.

Total SO₂: 53 mg/L

Total acidity: 4,60 g/L (tartaric acid)

Volatile acidity: 0.55 g/L (acetic acid)

Residual sugar: 0.70 g/L

pH: 3,69

Type of bottle: Bordeaux

Awards:

2016 Vintage

· 92 points DWWA 2021 (Best Cariñena of Spain – January 2021)

2015 Vintage

- 9,65 points Catalonia Wine Guide 2020
- Silver Medal in the DWWA 2018 (94 points)
- Silver Medal Concours Mondial de Bruxelles 2018
- 93 points Guía Peñín 2019
- 9,57 points Catalonia Wine Guide 2019