



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:

### 2019 Vintage

- 92 points Guía Peñín 2023
- Silver Medal DWWA 2022
- Silver Medal IWC 2022
- Silver Medal London Wine Competition 2022

### 2018 Vintage

- Silver Medal Concours Mondial Bruxelles 2021
- 91 points - Silver Medal DWWA 2021
- 92 points Guía Peñín 2021
- Gold Medal Premis Vinari 2021

### 2017 Vintage

- Silver Medal London Wine Competition 2021
- Bronze Medal in the IWC 2020
- Silver Medal Vinari 2020
- 92 points Guía Peñín 2021
- Gold Medal Concours Mondial Bruxelles 2020

### 2016 Vintage

- 9,40 points Catalonia Wine Guide 2020
- 93 points Guía Peñín 2020
- 92 points Guía Peñín 2019
- 90 points International Wine Challenge 2019
- Bronze Medal in the DWWA 2019

### 2015 Vintage

- Bronze Medal Concours Mondial 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

## Product sheet:

**Vintage:** 2019

**Region:** DO Montsant (Catalonia, Spain)

**Grape Variety:** 60% Syrah, 40% Carignan

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

**Elaboration:** Traditional fermentation techniques used followed by malolactic fermentation in barrel. Plant-based fining, very lightly filtered

**Ageing:** Aged for 13 months in American (Syrah) and French (Carignan) oak barrels . Aged also in bottle.

**Alcohol content:** 14.5% by vol.

**Total SO<sub>2</sub>:** 62 mg/L

**Total acidity:** 5,30 g/L (tartaric acid)

**Volatile acidity:** 0,68 g/L (acetic acid)

**Residual sugar:** 0,60 g/L

**Ph:** 3,67

**Type of bottle:** Bordeaux

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