



Ferest – Celler Masroig



# Ferest organic wine

**An intensely cherry coloured wine with aromas of red fruit and soft toast notes. In the mouth it is agreeable, balanced and lingering. Ripe fruit and pleasing spicy notes. Smooth and rounded tannins.**

## Awards:

### 2019 Vintage

· 89 points Guía Peñín 2020

### 2016 Vintage

· 9,56 points Catalonia Wine Guide 2019

### 2015 Vintage

· 88 points Guía Peñín 2018

### 2014 vintage

· 87 points Guía Peñín 2017

· 9,57 points Catalonia Wine Guide 2017

## Product sheet:

**Vintage:** 2017

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

**Grape Variety:** 50% Grenache, 30% Carignan, 20% Syrah

**Harvest:** Selected grapes from our own organic vineyards. Harvested in 15kg cases.

**Elaboration:** Traditionally fermented in stainless steel vats using a cooling system.

**Ageing:** Aged for 6 months in French oak barrels.

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

**Total SO<sub>2</sub>:** 59 mg/L

**Total acidity:** 4,9 g/L (tartaric acid)

**Volatile acidity:** 0,62 g/L (acetic acid)

**Residual sugar:** 0,72 g/L

**Type of bottle:** Burgundy