



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

· 9,06 points Catalonia Wine Guide 2022

2017 Vintage

· 9,46 points Catalonia Wine Guide 2020
· 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: 2019

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 60% Grenache, 35% Carignan, 5% 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 SO₂: 36 mg/L

Total acidity: 5,1 g/L (tartaric acid)

Volatile acidity: 0,51 g/L (acetic acid)

Residual sugar: 0,40 g/L

pH: 3,38

Type of bottle: Burgundy