



L'OM Premium – Celler Masroig



L'Om Premium

An intensely cherry coloured wine with aromas of ripe fruit, toast and spices coming from the ageing in oak barrels. In the mouth it is balanced, intense and lingering. This is the true essence of a handcrafted wine.

This wine is an homage to the elm, a tree that has been landmark and keystone of the vineyard. The elm is a meeting place, the shadow where conversations are sheltered. The elm is the vineyard.

Awards:

2019 Vintage

· Gold Medal in Grenaches du Monde 2022

2016 Vintage

- Commended Medal in the IWC
- 9,08 points Catalonia Wine Guide 2020
- 91 points Guía Peñín 2020

Product sheet:

Vintage: 2019

Region: DO Montsant (Catalonia, Spain)

Grape Variety: Red Grenache

Harvest: Selected grapes from our own vineyards (300-400m altitude), located in La Serra de Llaberia, in the southeast area of the DO Montsant.

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

Ageing: Aged for 12 months in French oak barrels and then later in bottle.

Alcohol content: 14,5% by vol.

Total SO₂: 70 mg/L

Total acidity: 5,0 g/L (tartaric acid)

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

Residual sugar: 0,60 g/L

Ph: 3,61

Type of bottle: Burgundy

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