



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:**

2016 Vintage  
· 91 points Guía Peñín 2020

## **Product sheet:**

Vintage: 2016  
Region: DO Montsant (Catalonia, Spain)  
Grape Variety: Grenache and Carignan  
Harvest: Selected grapes from our own vineyards.  
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 SO<sub>2</sub>: 27 mg/L  
Total acidity: 4,60 g/L (tartaric acid)  
Volatile acidity: 0,43 g/L (acetic acid)  
Residual sugar: 0.40 g/L  
Ph: 3,75  
Type of bottle: Burgundy