



Les Sorts Jove – Celler Masroig



Les Sorts Jove

A very fruity wine, typical of those made using the carbonic maceration technique. On the nose, strawberries and raspberries stand out on a more lactic backdrop. In the mouth it is round, refreshing, very soft and very pleasing.

Awards:

2018 Vintage

- 9,15 points Catalonia Wine Guide 2020
- 90 points Guía Peñín 2020

2017 Vintage

- Silver Medal in the DAWA 2018 (90 points)
- 90 points Guía Peñín 2019
- 89 points Tasted 100% Blinded 2018

2016 Vintage

- 90 points Guía Peñín 2018

2015 Vintage

- 88 points Guía Peñín 2017
- 9,40 points Catalonia Wine Guide 2017

2014 Vintage

- 89 points Guía Peñín 2016
- 9,42 points Catalonia Wine Guide 2016

2013 Vintage

- 89 points Guía Peñín 2015

2012 Vintage

- 9,13 points Catalonia Wine Guide 2014

2011 Vintage

- 89 points Guía Peñín 2013
- 9,18 points Catalonia Wine Guide 2013

2010 Vintage

- 89 points Guía Peñín 2012
- 9,00 points Catalonia Wine Guide 2012

Product sheet:

Vintage: 2019

Region: DO Montsant (Catalonia, Spain)

Grape Variety: Grenache, Carignan and Syrah

Harvest: Selected grapes from our own vineyards.

Elaboration: 100% Carbonic maceration. This winemaking technique keeps the grapes whole and uncrushed whilst they ferment at high temperatures (30°C) in the absence of oxygen.

Alcohol content: 14,5% by vol.

Total SO₂: 47 mg/L

Total acidity: 3,90 g/L (tartaric acid)

Volatile acidity: 0,52 g/L (acetic acid)

Residual sugar: 0.40 g/L

Ph: 3,87

Type of bottle: Bordeaux