



Les Sorts Vinyes Velles – Celler Masroig



# Les Sorts

## Vinyes Velles

**Bigarreau cherry with violet undertones. Complex aromas of red and black fruit jam. Once in the glass, this wine offers a great variety of subtle notes: black pepper, clove, cocoa, Mediterranean forest floor... The entrance in the mouth is warm. Tannins are very ripe. Long and pleasant finish. Very rounded.**

### Awards:

#### 2016 Vintage

- 9,46 points Catalonia Wine Guide 2020
- 93 points Guía Peñín 2020

#### 2015 Vintage

- Gold Medal Concours Mondial de Bruxelles 2019
- Bronze Medal in the DAWA 2018
- 92 points Guía Peñín 2019
- 92 points Tasted 100% Blind 2018

#### 2014 Vintage

- Gold Medal Concours Mondial de Bruxelles 2018
- Silver Medal in the DWWA 2017 (90 points)
- 92 points Guía Peñín 2018

#### 2013 Vintage

- Silver Medal Gilbert & Gaillard 2017
- "Institutional wine" of the DO Montsant 2016/17
- 93 points Guía Peñín 2017
- Silver Medal Concours Mondial de Bruxelles 2017
- 9,54 points Catalonia Wine Guide 2017
- 92 points Wine Guide ABC 2017

#### 2012 Vintage

- Silver Medal Decanter World Wine Awards 2016
- Gold Medal 90+ Gilbert & Gaillard 2016
- 89 points Parker

#### 2011 Vintage

- 93 points / Gold Medal Gilbert & Gaillard 2015
- 91 points Vinous (USA – January 2016)
- 92 points Guía Peñín 2016
- 9,42 points Catalonia Wine Guide 2016

#### 2009 Vintage

- 90 points Guía Peñín 2015

### Product sheet:

**Vintage:** 2016

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

**Grape Variety:** 85% Carignan, 15% Grenache

**Harvest:** Selection of the best grapes from old vines, older than 60 years old. Harvested in 15kg cases.

**Elaboration:** Traditional fermentation techniques used followed by malolactic fermentation in barrel. No fining and only very lightly filtered.

**Ageing:** Aged for 17 months in new French oak barrels and later on aged for 24 months in bottle.

**Alcohol content:** 15% by vol.

**Total SO<sub>2</sub>:** 75 mg/L

**Total acidity:** 5,3 g/L (tartaric acid)

**Volatile acidity:** 0,61 g/L (acetic acid)

**Residual sugar:** 0,65 g/L

**pH:** 3,04

**Type of bottle:** Burgundy