



Les Sorts Blanc — Celler Masroig



Les Sorts Blanc

Yellow colour with golden flecks. This wine offers an intense aroma of white blossom, honey and aromatic herbs with light toasty notes. In the mouth, it is refreshing, voluminous and complex and shows its grape variety characteristics clearly. It is a perfect example of a Grenache Blanc wine from the Montsant wine appellation.

Awards:

2023 Vintage

- 90 points Tim Atkin MW. Catalan Wines Special Report 2025

2022 Vintage

- Gold Medal Grenaches du Monde 2024
- 9,56 points Catalonia Wine Guide 2024

2021 Vintage

- Gold Medal Premis Vinari 2022
- 88 points Guía Peñín 2023

2020 Vintage

- 9,28 points Catalonia Wine Guide 2022

2019 Vintage

- Bronze Medal Premis Vinari 2020
- 88 points Guía Peñín 2021

2018 Vintage

- 9,58 points Catalonia Wine Guide 2020

2017 Vintage

- Silver Medal Grenaches du Monde 2019
- 9,35 points Catalonia Wine Guide 2019

2016 Vintage

- 88 points Guía Peñín 2018

2015 Vintage

- 88 points Guía Peñín 2017
- 89 points Parker

2014 Vintage

- Gold Medal Gilbert & Gaillard 2015
- 90 points Vinous (USA – January 2016)
- 90 points Guía Peñín 2016
- 9,56 points Catalonia Wine Guide 2016

Product sheet:

Vintage: 2023

Region: DO Montsant (Catalonia, Spain)

Grape Variety: 100% Grenache Blanc

Harvest: Selected grapes from our own very old vineyards of Grenache Blanc.

Elaboration: Fermented in 300L new French oak barrels on its lees using the battonage technique.

Ageing: Aged for 6 months in the same barrels used during the fermentation process.

Alcohol content: 13% by vol.

Total SO₂: 99 mg/L

Total acidity: 5,10 g/L (tartaric acid)

Volatile acidity: 0,46 g/L (acetic acid)

Residual sugar: 0,4 g/L

pH: 3,29

Type of bottle: Burgundy

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