



Pinyeres Blanc – Celler Masroig



Pinyeres Blanc

A greenish yellow colour with golden hints. Clean and bright. It offers an intense aroma of white fleshed ripe fruit, surprisingly also notes of bakery, all on a smooth toasty backdrop. Fresh entrance in the mouth with good levels of acidity. Creamy and voluminous with a long finish.

Awards:

2022 Vintage

- 9,58 points Catalonia Wine Guide 2024
- Silver Medal DWWA 2023

2021 Vintage

- 88 points Guía Peñín 2023

2020 Vintage

- 9,62 points Catalonia Wine Guide 2022
- 88 points Guía Peñín 2022

2018 Vintage

- 9,66 points Catalonia Wine Guide 2020

2017 Vintage

- Silver Medal Grenaches du Monde 2019
- 9,59 points Catalonia Wine Guide 2019

2016 Vintage

- 88 points Guía Peñín 2018

2015 Vintage

- 89 points Guía Peñín 2017
- 9,52 points Catalonia Wine Guide 2017

2014 Vintage

- 88 points Vinous (USA – January 2016)
- 88 points Guía Peñín 2016
- 9,41 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 vineyards.

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

Ageing: Aged on its lees for 6 months in stainless steel vats

Alcohol content: 13% by vol.

Total SO₂: 59 mg/L

Total acidity: 4,7 g/L (tartaric acid)

Volatile acidity: 0,38 g/L (acetic acid)

Residual sugar: 0,3 g/L

pH: 3,31

Type of bottle: Burgundy