



CELLER MASROIG LES SORTS SYCAR

£20.00

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SKU: SWMLSM

Categories: [Red](#), [Soft & Round](#), [Syrah / Shiraz](#), [Spain](#), [Dry](#), [Award-winning](#), [£20 - £49.99](#), [Vegan](#)

Montsant is a region that surrounds Priorat at a slightly lower altitude and offers similar wines that are slightly more approachable in both style and price. Cellar Masroig have been making wines here since 1917 from their vineyards on dry red clay soil, surrounded by their extensive olive groves. They create clean, modern wines that capture the essence of both region and variety in an approachable, fruit forward style that offers superb value.

As the name suggests, Les

Sorts SYCAR is a blend of Syrah and Carignan. It is one of the red wines made following a more modern philosophy and, for this reason, Celler Masroig decided to mix the traditional grape from the area (Carignan), with a foreign grape planted in the 21st century (Syrah).

Carignan from old vines of over 50 years forms the backbone of the blend. The wine is aged for 13 months in French oak barrels and also in bottle before release. The wine is unfinned and only very lightly filtered.

Grape Blend: 60% Carignan & 40% Syrah

Tasting Note: Full yet elegant with fragrant blackberry and dark cherry notes leading to ripe, broad-grained tannins and fine, mineral acidity lending balance on the long finish.

Food Match: Ideal with grilled

pork chops, marinated quail

Awards: 92 points in 2019 Peñín guide.

Farming Practices: Vegan - Contains Sulfites

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