



CELLER MASROIG ROJALET SELECCIO

SKU: SWMRM

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.

The vineyards are planted on the local red clay soil whose name "roig" lends its name to the winery. Grenache and Carignan are the local grape varieties of the area and at Cellar Masroig, they believe the often unfairly maligned Carignan to be the foundation of their wines.

The grapes are carefully fermented in temperature-controlled stainless steel vats. The wine is aged for 8 months in French oak barrels and then a few months in bottle before release.

Grape Variety: 70% Carignan & 30% Grenache

Tasting Note: Medium-full with perfumed aromas of mulberry, blueberry and a hint of well-handled vanilla and coffee oak. Soft, supple and approachable, delivering delicious, lush early-drinking pleasure. Incredible value.

Food Match: Ideal with BBQ ribs and chorizo.

Awards: 89 pts, 4 stars in 2019 Peñín guide.

Farming Practices: Vegan - Contains Sulfites

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