

996

GARRUT

Cellar's Selection Wine



DESCRIPTION

This wine is made with native Garrut grapes from a pre-phylloxero vineyard over 100 years old. Since the beginning of the winery, one of the main projects was to recover and preserve this genetic rarity and produce a truly unique wine. This is a limited edition of 996 bottles due to the low yield of the plants caused by the age of the vines. A unique wine produced only in the years the winemaker deems ideal for achieving excellent results.

TASTING NOTES









Cocoa

Plum

Violet

Cedarwood

TECHNICAL INFORMATION

Winery: Celler Mas de la Creu Winemaker: Albert Rovira &

Martí Magrinyà

Organic certification: CCPAE

Type of wine: Red wine

Soils: Clay

Altitude: Avg. 422m Slope: Avg of 7%

Age of vines: +130 years

Alc/Vol: 14,5%

Total acidity: 5.31 g/l Volatile acidity: 0.22 g/l Residual sugar: 0.22 g/l Total SO2: 54 mg/l

Harvest: Hand-picked in 18

kg boxes

Aging: 16 months in French oak barrels and at least 2

year of aging in bottle

AWARDS AND PRIZES

VINARI Awards 2015
Bronze Red Wine Crianza (Vintage 2011)
Bronze Especial DO Red Wine Crianza (Vintage 2011)





XXIV Wine and Cava Competition DO Conca de Barberà 1st Prize Red Wine Reserve (Vintage 2012)



Gilbert & Gaillard International Competition 2017 Gold Medal 90+

