

# SOLA FRED - CELLER EL MASROIG

Catalunya



**APPELLATION:** Montsant

**BLEND:** Carignan

**WINEMAKER:** Carles Escobar

**VINEYARD:** \_\_\_\_\_

Celler et Masroig is home to one of Spain's most highly regarded cooperatives and Sola Fred is one of the fruits of their labours. All the grapes that go into Sola Fred are grown around the winery. Altitude ranges from 100 to 350 metres and soils are red clay and limestone. The climate is Mediterranean with continental influences. The dryness of summer, the poor fertility of the terrain, the mountainous landscape and the Mediterranean climate are all key influences.

**VITICULTURE:** \_\_\_\_\_

Viticulture is traditional. All grapes are hand-harvested into small crates.

**WINEMAKING:** \_\_\_\_\_

Fermentation takes place in temperature controlled, stainless steel tanks.



**WEBSITE:** <http://www.cellermasroig.com/>

**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:** \_\_\_\_\_

An excellent nose of violets, black cherry, and earthy notes. Since it is unoaked this wine is all about the primary fruit flavours. Great slightly chilled in summer too. Pair with burgers and pasta dishes.