



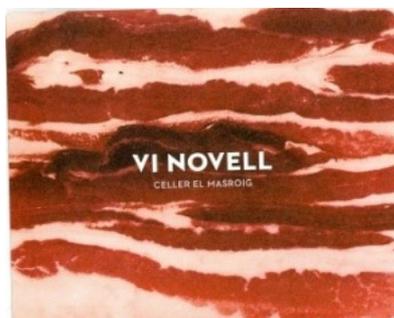
PRINT 

Vi Novell 2015 Celler el Masroig Blend

Viticulture

Soil Type :	Mainly Limestone, chalk and slate.
Vine Age :	17 to 27 years old.
Irrigation Type :	No irrigation
Slope :	From a selection of different vineyards situated at various altitudes and loactions; El Masroig, Marçà & Els Guiamets.

Harvest Date :
Yield (Tons / Hectare):



Vinification:

The 2015 Vi Novell is a blend of Grenache and Carignan.

Fermentation is a combination of both carbonic and traditional fermentation. Only indigenous yeast is used.

It is vinified and bottled right away so that it may be released on the 11th of November to celebrate Saint Martin's day.

Vi Novell means 'New Wine' in Catalan. This wine is traditionally released on November 11 to celebrate 'San Marti' or Saint Martin. On the 4th Century, San Marti was a soldier and on a snowy and cold night he gave half of his cloak to a beggar to save him from the cold. The following night he had a vision of Christ wearing the half of the cloak he had given away to the beggar. Christ then told angels who accompanied him that he was 'Saint Martin the non-baptized soldier who clothed him'. After this vision he became a christian and created the first monastery in western Europe, in the Loire region of France, and became a monk.

Hi is now celebrated almost everywhere in Western & Eastern Europe, especially in France, Germany (he was born in Germany), Austria, Hungary etc. and also in Spain. The 11th of November has become St. Martin's Day. It is also the 1st World War Armistice day and the date was chosen to mark St. Martin Day. On 11 November St. Martin is celebrated in many ways throughout Europe; as a tradition in Germany a cattle is slaughtered or a goose is roasted, in Portugal it is the first day that a new wine may be tasted and chestnuts are also traditionally served, in Spain it is the day when a pig is slaughtered. Fattened pigs are slaughtered for the winter and a popular Spanish saying goes 'Every pig has its St. Martin's day', which also means that every sinner will have its day. St. Martin's day also marks the start of the 40 days fasting period, it is also the start of the Advent in the Christian calendar.

Tasting Notes:

Color:	Light ruby.
Nose:	Fresh raspberry and strawberry with some notes of violet.
Palate:	It is fruity and fresh with notes of redcurrants and raspberry.
Other:	A bigger style than the previous vintages, it is a great picnic wine, it will go well with grilled meat and pork of course!

Chemical Analysis:

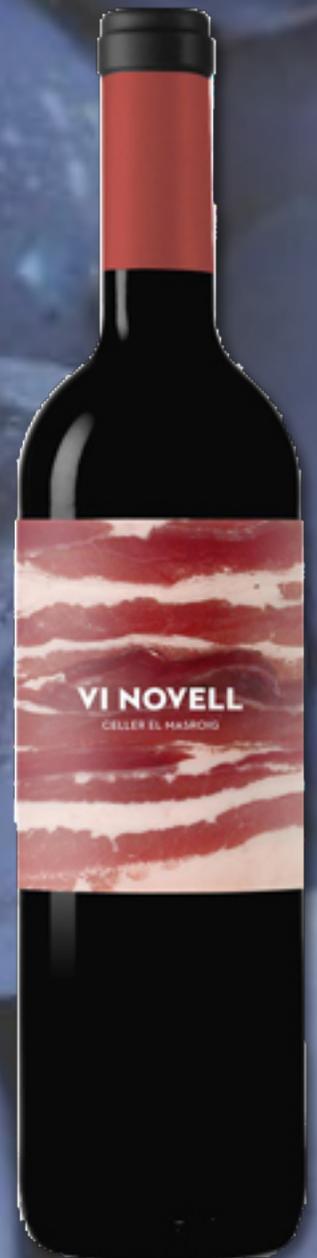
Alc (%):	14.5%
RS (g/l):	0.69
TA (g/l):	4.70
pH:	

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CELLER EL MASROIG

Monsant Vi Novell

High-pitched with notes of red berry and boysenberry, tangy black raspberry and bitter cherry flavors plus a suggestion of licorice. Spicy and precise, with no obvious tannins and good tangy persistence. Perfect with brisket, lamb, and even dishes with bacon!



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Made by Rachel Lipman of Siema Wines

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