

mas doix **doix 2014**

Elegance and complexity.

Exclusive and strong personality.

Grape varieties and soil: 110-year-old Carignan vines (55%) and 80-year-old Red Grenache vines (45%). Grapes grown exclusively on steep slate *licorella* slopes (350/450 m) providing very low yields of 300 gr. of grapes per vine.

Vintage and Climate: A good vintage, without lack of rain, mild temperatures and the typical dry summer. A warm and rainy September made the harvest complex and required a large selection of grapes, which came with a good tannic structure, concentration of flavors and very refreshing acidity.

Elaboration and ageing: Grapes picked by hand using 10 kg. boxes. Selection in vineyards and at the entrance of the winery. Classification berry by berry on a double sorting table in the winery. Aging of 16 months in new French oak barrels.

Bottling: April 2016 – 5,000 bottles. Unfined and unfiltered.

Alcoholic content: 14.5% vol. **pH:** 3.15. **Total acidity:** 7 g/L.

D.O.Q Priorat

www.masdoix.com

