

mas doix 1902 CC 2015

100 % Carignane planted in 1.902.
Freshness. Sobriety. Depth. Only 3 barrels.

Grape varieties and soil: 100% of 115-year-old Carignan vines, planted in "costers" of slate "licorella". Yields of 300 gr. of grapes per vine. Hand harvested in boxes of 10 Kg. with classification berry by berry on a double sorting table in the winery.

Vintage and climate: Mild winter with timely snowfall in February. Spring with little rain and high average temperatures. 60 l./m² fallen in June allow us to face a heatwave in July and more temperate and dry August and September. Harvest from 15 September to 25 October. Slowly but surely. A quiet and very good harvest.

Ageing: 16 months in French new oak barrels.

Bottling: March 2017 – 961 numbered bottles. Unfined and unfiltered.

Alcoholic content: 15% vol. **pH:** 3.79. **Total acidity:** 5.0 g/L.

D.O.Q Priorat

www.masdoix.com

