

mas doix **salanques 2016**

Balance, intensity and purity.

It transmits the authentic character of Priorat.

Grape varieties and soil: 80-year-old Red Grenache vines (65%), 80-year-old Carignan (25%) and Syrah (10%). Grapes grown exclusively on steep slate *llicorella* slopes (350/450) providing low yields of 700 gr. per vine.

Vintage and Climate: Small and healthy grapes because of one of the driest summers we have ever had. Moderate temperatures in average with small rains in September gave us one of the quietest and longest harvest in years. Very good ripening and well kept acidity. A vintage that will make a difference.

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 14 months in French oak barrels (50% new and 50% second year).

Bottling: April 2018 – 18,000 bottles. Unfined and unfiltered.

Alcoholic content: 14.5% **pH:** 3.13. **Total acidity:** 6.6 g/L.

D.O.Q Priorat

www.masdoix.com

