

mas doix **les crestes 2017**

Fruity, fresh and expressive.

A genuine young and delicious Priorat wine

Grape varieties and soil: 20-year-old Red Grenache vines (80%), old Carignan (10%) and Syrah (10%). Grapes grown exclusively on steep slate “licorella” hillsides (350/450 m.) with yields of 1kg / vine.

Vintage and Climate: Vintage is marked by average and maximum temperatures above values of the last 10 years, as well as very low rainfall regime. However is in these conditions when our vineyards and grapes have shown their incredible capacity not only to survive but also to give a small quantity with very high quality.

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 8 months in second year French oak barrels.

Bottling: July 2018 - 45,000 bottles. Unfined and unfiltered.

Alcoholic Content: 14.5% vol. **pH:** 3.17. **Total acidity:** 6.3 g/L.

