

mas doix **doix 2015**

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: 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.

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: March 2017 – 4,000 bottles. Unfined and unfiltered.

Alcoholic content: 15% vol. **pH:** 3,57. **Total Acidity:** 5 g/L.

D.O.Q Priorat

www.masdoix.com

