

mas doix **les crestes 2018**

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: With a snowfall in February, 2018 has been a year with abundant rainfall in spring and autumn, with records well above average. Very high temperatures peaks during the day in July and August. A warm September, refreshed again by the rain to obtain healthy, tasty and very balanced grapes.

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: June 2019 - 48,000 bottles. Unfined and unfiltered.

Alcoholic Content: 14.5% vol. **pH:** 3.24. **Total acidity:** 5.9 g/L.



D.O.Q Priorat

www.masdoix.com