

mas doix **salanques 2017**

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

Bottling: April 2019 – 18,000 bottles. Unfined and unfiltered.

Alcoholic content: 15% **pH:** 3.22. **Total acidity:** 6.4 g/L.

D.O.Q Priorat

www.masdoix.com

