

mas doix **doix 2016**

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: 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 16 months in new French oak barrels.

Bottling: April 2018 – 3,500 bottles. Unfined and unfiltered.

Alcoholic content: 15% vol.

D.O.Q Priorat

www.masdoix.com

