

mas doix 1902 CC 2016

100 % Carignane planted in 1.902.
Freshness. Sobriety. Depth. Only 3 barrels.

Grape varieties and soil: 100% of 115-year-old Carignan vines, planted in "costers" of slate "licorella". Yields of 300 gr. of grapes per vine. Hand harvested in boxes of 10 Kg. with classification berry by berry on a double sorting table in the winery.

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.

Ageing: 16 months in new French oak barrels.

Bottling: April 2018 – 984 numbered bottles. Unfined and unfiltered.

Alcoholic content: 14.5% vol.



D.O.Q Priorat

www.masdoix.com