

mas doix 1903 CC 2017

100 % Carignane planted in 1.903.
Freshness. Sobriety. Depth. Only 1 barrel.

Grape varieties and soil: 100% of 115-year-old Grenache 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: 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.

Ageing: 16 months in French new oak barrels.

Bottling: March 2019 – 341 numbered bottles. Unfined and unfiltered.

Alcoholic content: 15% vol. **pH:** 3.24. **Total acidity:** 6.3 g/L.

D.O.Q Priorat

www.masdoix.com

