

## Doix 2016

**Elegance and complexity.**  
**A strong, unique personality.**

### Tasting note

“Fruit of the vines planted between 80 and 115 years ago and from an excellent year. Medium-high body. Noble woods. There is a great balance in the mouth, with a velvety feel, although there is a point of tannin at the end. All of which is nicely enveloped by a balanced acidity. It is imposing, tasty, with wood throughout and verticality. More dark fruits than red ones, with a marked minerality (graphite) and aromatic herbs of the chaparral. It is a wine for the fireside, to enjoy the glass slowly over time.”

*Ramón Francas – June 2020*

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97 Decanter WWA 2020 – Silver Medal – September 2020

94 Guia Peñín 2020 – October 2019

95+ The Wine Advocate #224 – August 2019

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**Varieties:** 45% 80-year-old Grenache and 25% from 100-year-old Carignan vines.

**Soil:** Hills of “llicorella”, Paleozoic laminar slate, at an altitude of 350-450 meters above sea level. Yields of 300 g grape/vine.

**Climate:** Mediterranean with a continental trend. High thermal contrast between night and day.

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**Elaboration:** Certified organic viticulture. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table. Fermentation of destemmed grapes in stainless steel tanks finished in wood.

**Aging:** 16 months in a new barrel of French oak.

**Bottling:** Aprox. 5.000 bottles in April 2019 without clarification or filtration.

**Alcohol content:** 15% vol. **pH:** 3.19 **Total acidity:** 6,6 g / L

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### Vintage 2016

A record vintage. Small healthy grapes, fruit of the driest summer we have had to date after a rainy spring. The moderate average temperatures with small showers in September provided us with one of the calmest and longest vintages of the last few years. Excellent ripeness and acidity. A benchmark vintage, one of the best in the last few years.

