

Murmuri 2020

Aromatic. Fresh. Long.
The first white wine of Mas Doix.

Tasting note

“Bright clear, straw color. Aromatic intensity. It is marked by a meaty spring fruits with pits (peaches and nectarines) but above all with a note that remembers the fresh Florentine fennel. A Mediterranean wine without wood.”

Ramon Francàs

Varieties: 95% from 20-year-old Grenache vines, 3% from Macabeu and 2% other varieties.

Soil: Hills of “Illicorella”, 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.

Elaboration and aging: Certified organic viticulture. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table. Fermentation in stainless steel tanks with 3 months aging on lees.

Bottling: 5,500 bottles in January 2020

Alcohol content: 13,5% vol. **pH:** 2,91 **Total acidity:** 5,6 g/l

Vintage 2020

Early year. The high temperatures caused the plants to begin their vegetative growth phase 2 to 3 weeks earlier than normal. This moving up of the cycle, combined with the intense spring rains and the high temperatures, generated the “perfect storm” for the development of mildew. A dry summer accelerated the ripening process, so that the harvest was begun a week before the usual time. The resulting grape was very high quality. One of the shortest harvested and the smallest yields in the last 10 years.

