

Doix 2014

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

Tasting note

“Color: bright cherry, with a garnet edge. Aroma: powerful, candied fruits, mountain herbs, fine cocoa. Mouth: balanced, full, tasty, well-structured.”

Guia Peñín – 2018

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18,25/20 Jancis Robinson - Ferran Centelles – June 2018

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

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: 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: 5,000 bottles in April 2016 without clarification or filtration.

Alcohol content: 15% vol. **pH:** 3.26 **Total acidity:** 6,37 g / L

Vintage 2014

A good year, without a lack of rain, moderate temperatures and the typical dry summer. A hot, rainy September complicated the harvest and a careful selection of the grapes was required, which ended up with a very good tannin structure, concentration of tastes, and refreshing acidity.

