

Doix 2017

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

Tasting note

"It has ripe black fruit, aromatic Mediterranean herbs and generous spice and smoke with a graphite note. All of these reds reach 15% alcohol and are powerful and full-bodied, made to last. Warmer vintages tend to have a softer texture and gentle acidity with round tannins and a long, lingering finish."

Ferran Centelles – December 2020

94 Jancis Robinson – Ferran Centelles – December 2020

95 Guia Peñín 2021 – October 2020

Varieties: 45% 80-year-old Grenache and 55% 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.

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: 4.5000 bottles in March 2019 without clarification or filtration.

Alcohol content: 15% vol. **pH:** 3.32 **Total acidity:** 6,6 g / L

Vintage 2017

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.

