

Mas Doix

Spain - Priorat - Poboleda



1092 TOSSAL D'EN BOU

100% Carignan

Production area: Tossal d'en Bou vineyard, between 420-510

metres above sea level, with south-west exposure

Terrain: ripide colline di ardesia "llicorella"

Harvest: manual

Vinification: alcoholic and malolactic fermentation of gently destemmed grapes in stainless steel tanks and open French oak

barrels

Refinement: 14 months in second-year French oak barrels

Color: deep red

Fragrance: delicate dark fruits, light notes of plum and touches of blueberry, small earthy notes developing on a bed of milk

chocolate and light floral notes of lavender

Flavor: delicate and spontaneous on the palate, fine fruit and tannin textures with long, fine acidity creeping into the long

finish

Alcoholic Grade: 14.5% vol.



Ownership/Founders Ramon Llagostera Valentí Llagostera / Cliff Ledde Start of Activity 1999 Vitiviniculture Certified Organic Hectares 24 Bottles produced 100.000



The Mas Doix winery was founded in 1999 by Ramon and Valenti Llagostera, who came to Poboleda through family ties their father Ramon had with the Doix family. The winery now cultivates 24 hectares of vines on the iconic Licorella soil, a timeless slate base, with century-old plantings mainly of Cariñena and Garnacha. Thanks to the great variability of the growing sites, the wines strongly express the identity of the vineyards, where organic viticulture (certified since 2016) and hand-harvesting are practiced; in the winery, interventions are kept to minimum. The cellar, recently built, was designed under the banner of sustainability and energy efficiency. Today, Mas Doix is one of the finest examples of viticulture in the area, producing elegant, fresh wines with the classic character of Priorat.