

Mas Doix

Spain - Priorat - Poboleda



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Ownership/Founders Ramon Llagostera Valentí Llagostera / Cliff Ledde

Start of Activity 1999

Vitiviniculture Certified Organic

Hectares 24

Bottles produced 100.000

1903 COMA DE CASES CRU

100% Grenache

Production area: Coma de Cases vineyard, between 360-420 metres above sea level, with exposure to

Terrain: ripide colline di ardesia "llicorella"

Harvest: manual

Vinification: gentle destemming of 100% of the selected grapes, in 400 litre open French oak casks for three weeks of maceration

Refinement: 10 months in third-year barrels

Color: deep red

Fragrance: light red berries with a wild forest quality, very light undergrowth notes developing, white pepper, dried citrus peel and a good dose of red liquorice spice

Flavor: quite lifted and fresh on the palate, clean, linear acidity giving great length to the wine overall

Alcoholic Grade: 14.5% vol.

