CUZZIOLGRANDIVINI

Mas Doix

Spain - Priorat - Poboleda



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.

mas doix

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.