

Mas Doix

Spain - Priorat - Poboleda



LES CRESTES

80% Grenache, 10% Carignan, 10% Syrah

Production area: Ilicorella Hills Terrain: ardesia laminare paleozoica Harvest: manual Vinification: Cluster-by-cluster classification by double selection table. Fermentation of destemmed grapes in stainless steel tanks Refinement: 8 months in a two-year-old French oak barrel Color: cherry red Fragrance: Fruity expression, red fruits, floral and spices Flavor: tasty, fruity and elongated Alcoholic Grade: 15% vol

(Ref) mas doix

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

