

Mas Doix

Spain - Priorat - Poboleda



MURMURI

95% Grenache Blanc, 3% Macabeu, 2% Other

Production area: Ilicorella Hills **Terrain:** ardesia laminare paleozoica

Harvest: manual

Vinification: Cluster-by-cluster classification by double selection table. Fermentation in stainless steel tanks

Refinement: 3 months on the lees

Color: bright straw yellow

Fragrance: Intense aromaticity characterized by fleshy spring stone fruit (peaches and nectarines) but especially with a note

reminiscent of fresh Florentine fennel

Flavor: Mediterranean Alcoholic Grade: 14% 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.