

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

