CUZZIOLGRANDIVINI

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

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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

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.