

Mas Doix

Spain - Priorat - Poboleda



mas doix

Ownership/Founders Ramon Llagostera Valentí Llagostera / Cliff Ledde

Start of Activity 1999

Vitiviculture Certified Organic

Hectares 24

Bottles produced 100.000

SALANQUES

65% Grenache, 25% 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 and wooden barrels

Refinement: 14 months in a new fine-grained French oak barrel (50% new and 50% two-year-old barrel)

Color: cherry red, with garnet edge

Fragrance: fresh fruit, wild herbs

Flavor: fruity, tasty, easy to drink

Alcoholic Grade: 15% vol

