

## Mas Doix

Spain - Priorat - Poboleda



## 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



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.