



Doix 2013

**Elegance and complexity.
A strong, unique personality.**

Tasting note

An intriguing nose of oatmeal cookies, vanilla and leafy berries, which combine well with the sweet red and black berries, licorice and chocolate found in the mouth. The finish is dry, with cherry, cedar and fine grain tannins.

Decanter WWA – 2016

93 Guia Peñín 2017

95 Decanter WWA- Gold – 2016

Varieties: 45% 80-year-old Grenache and 25% from 100-year-old Carignan vines.

Soil: Hills of “llicorella”, Paleozoic laminar slate, at an altitude of 350-450 meters above sea level. Yields of 300 g grape/vine.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration: Certified organic viticulture. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table. Fermentation of destemmed grapes in stainless steel tanks finished in wood.

Aging: 16 months in a new barrel of French oak.

Bottling: 5,000 bottles in April 2016 without clarification or filtration.

Alcohol content: 15% vol. **pH:** 3.21 **Total acidity:** 6,3 g / L

Vintage 2013

Great year. Temperatures that were lower than normal and a rainy spring. Dry and hot summer and autumn. The harvest was carried out two weeks later than usual, with very good balance between sugar, acidity and phenolic ripeness. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table.

