

Doix 2015

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

Tasting note

“Color: very intense cherry. Aroma: Strong, aromatic coffee, woodwork, fruity liqueur. Mouth: persistent smoky nasal aftertaste, full, potent, mature tannins.”

Guia Peñín – 2019

93 Guia Peñín 2029

95 The Wine Advocate #236 – April 2018

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

Soil: Hills of “Illicorella”, 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: 4,000 bottles in March 2017 without clarification or filtration.

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

Alcohol content: 15% vol. pH: 3.57 **Total acidity:** 5 g / L

Vintage 2015

Moderate winter with a single snowfall in February. Spring with barely any rain and high average temperatures. The 60 liters per square meter that fell in June allowed us to face a July with a heat wave and more temperate and dry August and September. Harvest from the 15 September through 25 October. Without any rush, but without any breaks either. A relaxed harvest.

