

Doix 2018

Elegance and complexity Exclusive and strong personality

Tasting note

"Very delicate red fruits, soft forest berries, raspberry, crisp herbs, mint, light notes of sage and thyme, cracked red peppercorns, light floral notes, drifting aspect of rose petals. Generous red fruit on the palate, but still quite restrained and developing, with bountiful acidity and length to the finish already."

Miquel Hudin – July 2021

95 Guía Peñín 2021– July 2021

95+97 2020 DOQ Priorat Tasting Report Miquel Hudin – July 2021

Varieties: 55% from 110 year-old Carignan vines and 45% from 80 year-old Red Grenache vines

Soil: Grapes grown exclusively on steep slate Licorella slopes (350/450m) providing very low yields of 300 gr. Of grapes per wine

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

Elaboration and aging: Grapes picked by hand using 10 kg. boxes. Selection in vineyards and at the entrance of the winery. Classification berry by berry on a double sorting table in the winery. Aging of 16 months in new French oak barrels.

Bottling: June 2020 – 5,000 bottles. Unfined and unfiltered.

Alcohol content: 14.5% vol. **pH:** 3.20 **Total acidity:** 6,5 g / L

Vintage 2018

With a snowfall in February, 2018 has been a year with abundant rainfall in spring and autumn, with records well above average. Very high temperatures peaks during the day in July and August. A warm September, refreshed again by the rain to obtain healthy, tasty and very balanced grapes.

