

Doix 2022

Silkiness and harmony

With the surname of uncle Joan Doix, Doix is a tribute to those winegrowers who have taken care of the old vines over the last century and we have a duty to preserve them. Doix is the first wine we produced in 1999, it's the flagship of the winery, with a commitment to the use of Carignan. It represents the essence of our Priorat with complexity and elegance.



Vineyard

Bush vines of 50 to 120 years old all around Poboleda.

Grape Varieties

40% Grenache and 60% Carignan.

Soils

Steep slate "llicorella" hillsides.

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

Grapes are hand-harvested. First selection before gently destemmed 100% grapes. Second rigorous grape selection, berry by berry,on the sorting table. All the grapes ferment in a stainless-steel tank. After three weeks of maceration, we press and only retain the free-run juice. Once malolactic fermentation is complete, we transfer the wine to barrels.

Aging

14 months in second and third year French oak barrels, with one racking in the summer to avoid reductions and clarify the wine.

Bottlina

February 7th 2024. Bottled unfined and unfiltered

Analysis

Alcohol: 14.5% vol. Total acidity: 6 g / L

PH: 3.38

Vintage 2022

The climate of 2022 will be remembered especially for the heat and, above all, for its persistence throughout Summer. A Summer that, in addition, started very early, with positive temperature anomalies of more than 2 degrees since the month of May. The lack of precipitation is also noteworthy: although the storms in July helped to stop the blow, the lack of water became evident throughout the year. Despite these conditions, the vines showed strong resistance to water stress and kept the fruit in perfect condition.

Harvest 2022

The 2022 harvest began 10 days earlier than usual. The late Summer rains allowed a good ripening and slowed down the pace a bit. The high temperatures brought the harvest forward, but we were able to maintain low alcohol levels and good freshness and acidity.