



MAS DOIX

Murmuri 2024

Fresh, lively and very aromatic

Inspired by the soft and fresh “Murmuri” (murmur in English) that we hear when we walk along the banks of the Siurana river near Poboleda. The wine seeks to express the fresher and more aromatic side of the Priorat. Aromas of Mediterranean fruit from a long and fresh white Grenache.



Vineyard

Vines of 10 to 25 year-old-vines.

Grape Varieties

90% white Grenache and 10% Macabeu.

Soil

Steep slate “llicorella” hillsides (25%) and clay-limestone soils (75%).

Climate

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

Elaboration

Grapes are hand-harvested. Rigorous selection of whole cluster. Gentle destemmed grapes go through the pneumatic press and the must ferments in stainless steel tanks. Once the alcoholic fermentation is finished we protect the wine to avoid malolactic fermentation.

Aging

In stainless steel tanks, doing batonnage during 3 months in contact with the lees.

Bottling

18,500 bottles in February 2025.

Analysis

Alcohol: 13% vol.

Total acidity: 5.0 g / L

PH: 2,99

Vintage 2024

2024 is the year in which the accumulated drought since 2020 is consolidated and evident. The temperature of the year is slightly higher than the average, but not as extreme as 2022 or 2023. Until August 31 the rain is rather scarce and the plants show fatigue, little vegetation, little grapes and small. In September it takes a radical turn to the situation, it begins to rain and the temperature drops. Between the months of September and November more than 300 liters of rain.

Harvest 2024

The harvest of 2024 begins 10 days before normal but there are two very different stages. The grapes harvested before the September rains, more mature and early harvest. And the grapes harvested after the rains, of much slower maturation.