



## Doix 2019 – DOQ Priorat

**Elegance and complexity.**  
**Exclusive and strong personality.**

**Grape Varieties:** 45% Grenache and 55% Carignan.

**Vineyard:** Bush vines of 70 to 100 year-old-vines all around Poboleda.

**Soils:** Steep slate “llicorella” hillsides.

**Climate:** Mediterranean days and continental nights. High thermal contrast day/night.

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**Elaboration:** Grapes are hand-harvested. Rigorous second and third hand-selection at the winery sorting table. Alcoholic and malolactic fermentation of gentle destemmed grapes in stainless steel tanks.

**Aging:** 14 months in new and second year French oak barrels.

**Bottling:** 1,014 bottles in March 2021. Bottled unfined and unfiltered

**Alcohol content:** 14.5% vol. **pH:** 3.44 **Total acidity:** 6.0 g / L

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### Vintage 2019

This vintage will be remembered for the heat wave by the end of June, with temperatures up to 43°C which especially affected Carignan. A warm summer with rains that refreshed the vineyard and allowed optimal conditions for healthy, concentrated and well-balanced grapes. High quality with slightly lower yields.

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94 The Wine Advocate – September 2022

95 Guía Peñín – July 2022

96+ Hudin – July 2022

