



Doix 2021 – DOQ Priorat

Elegant and complex.
Exclusive and with strong personality.

Grape Varieties: 45% Grenache and 55% Carignan.

Vineyard: Bush vines of 70 to 100 years old all around Poboleda.

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

Bottling: March 27th 2023. Bottled unfined and unfiltered

Alcohol content: 14.5% vol. **Total acidity:** 6,9 g / L

Vintage 2021

2021 begins with Filomena, a storm that leaves over half a meter of snow and freezing temperatures in January. The melting snow water penetrates deep into the soil, providing very good water reserves. The spring is rather cool and dry. Bud break and flowering occur on usual dates and there are no issues with fungi at any point. Fruit set is good, and it seems that the vines have a lot of grapes. The summer continues with normal temperatures, without significant heatwaves and the rain arrives just the right moments, allowing the plants to work without experiencing major water stress. A vintage with good yields, good acidity and perfect ripening. Long live 2021.

94 Guía Peñín 2023 – July 2023

96+ Hudin – July 2023

