



Doix 2022 – DOQ Priorat

Silkiness and harmony.
Exclusivity and great personality.

Grape Varieties: 40% Grenache and 60% 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 50% in new and 50% second year French oak barrels, with one racking in the summer to avoid reductions and clarify the wine.

Bottling: February 7th 2024. Bottled unfinned and unfiltered

Alcohol content: 14.5% vol. **pH:** 3.38 **Total acidity:** 6 g / L

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.

2022 Harvest

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.



95 Guía Peñín 2024 – July 2023

94 Hudin – July 2023