



MAS DOIX

1903 Coma de Cases 2022

Vinya Classificada – Cru

Delicate, pure and fresh

All old vine Grenaches from the Classified Vineyard Coma de Cases is the origin of this wine. A vertiginous vineyard with steep slopes and walls of dry stone, oriented to the west and open to the Siurana river valley. It is always touched by a slight dry breeze that keeps the vineyard exceptionally healthy. Having very thin skins, this Grenache gives us a very expressive and delicate wine.



Vineyard

Coma de Cases, bush vines planted in 1945.

Grape Varieties

100% Grenache.

Soils

Steep slate "llicorella" hillsides.

Orientation

West, open to Siurana river valley.

Altitude

360 – 420 m.

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

Harvested by hand. First selection before gentle destemming of 100% grapes. Second selection berry by berry on the sorting table. All the grapes ferment in an open 400-liter French oak barrel. After three weeks of maceration, we press and only keep the free-run juice. Once the malolactic fermentation is complete, we transfer the wine to a third year barrel.

Aging

10 months in third year french oak barrel.

Bottling

300 bottles on August 21st 2023. Bottled unfiltered and unfiltered.

Analysis

Alcohol: 14,5% vol.

Total acidity: 6.4 g / L

PH: 3,31

Vintage 2022

The 2022 climate will be remembered especially for its warmth, and above all, for its persistence throughout the summer. A summer that also started early, with positive temperature anomalies of more than 2 degrees Celsius since May. The lack of precipitation is also notable: although the July storms helped to stem the tide, the lack of water was 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 for good ripening and slowed the pace slightly. High temperatures brought the harvest forward, but we were able to maintain a low alcohol content and good freshness and acidity.



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Reviews & Tasting notes

1903 Coma de Cases 2022 VC Vinya Classificada "Premier Cru"

Delicate. Pure. Fresh

85 year-old Grenache vines (100%)
Steep slate hillsides (400/500 m). Hand harvest grapes using 10kg boxes. 100% destemmed grapes.
Berry by berry selection on the sorting table.
Fermentation in an open 400-liter French oak barrel.
Ageing for 10 months in third year French oak barrel.
Bottled unfined and unfiltered.

Robert Parker / Luís Gutierrez
May 2025, **97**

There is a noticeable change toward more finesse and elegance when comparing this with the previous vintage. This is paler and finer boned, perhaps the effect of the year, but the balance is better and the quality of the tannins higher. It comes in at 14.5% alcohol and with very good freshness and acidity.

Tasting Report DOQ Priorat 2025 / Miquel Hudin
July 2024, **95**

Spiced red cherry fruit with a light touch of curled red forest berries, light notes of rosemary and thyme, sweet red peppercorns, and dried rose petals. Fine brace of fruit textures across the palate with rounded red cherry notes, acidity runs a bit unbalanced in the finish but overall a fine wine.

Peñín Guide 2025

Podium

July 2024, **96**

Taut color: cherry.
Nose: expressive, spicy, mineral, red Berry notes.
Palate: elegant, full-bodied, long great length.