



MAS DOIX

1902 Tossal d'en Bou 2022

Gran Vinya Classificada – Grand Cru

Freshness, sobriety and depth

The Carignans that the “Gran Vinya Classificada” Tossal d'en Bou gives us are exceptional. Located in the north of Poboleda, but with a south orientation, this late-ripening Carignan has many hours of sun to ripen the skins, but still maintaining an unmistakable freshness. The deep roots of hundred-year-old vine bring forth a deep, concentrated and elegant Carignan, one which is elevated to its highest level. A wine that deserves silence, respect and attention.



Vineyard

Tossal d'en Bou, bush vines planted since 1902

Grape Varieties

100% Carignan.

Soils

Steep slate “llicorella” hillsides.

Orientation

South-West

Altitude

420 – 510 m

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

Harvested by hand. First selection before gentle destemming of 100% grapes. Second berry by berry selection on the sorting table. A portion ferments in stainless steel and the other in open French oak barrels. After three weeks of maceration, we press and only retain the free-run juice. Once the malolactic fermentation is done, we transfer the wine to oak barrels.

Aging

14 months in second year French oak barrels.

Bottling

December 1st 2022 - Bottled unfiltered and unfiltered.

Analysis

Alcohol: 14.5% vol.

Total acidity: 5.8 g / L.

PH 3,46

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.