



# MAS DOIX

## Les Crestes 2024

### Fruity, fresh and expressive

The peak of Les Crestes draws the horizon of Poboleda, giving the name to our wine, the gateway to our Priorat, where the Grenache vineyards give us a wine with a lot of intensity of fresh fruit and a finish with depth and elegance for such a young wine.



### Grape Varieties

80% Grenache, 10% Carignan, 10% Syrah.

### Vineyard

Vines of 10 to 25 years old.

### Soils

Steep slate *licorella* hillsides (75%) and clay-limestone land (25%).

### Climate

Mediterranean days and continental nights. High diurnal range.

### Elaboration

Grapes are hand-harvested. Selection before gently destemmed 100% of the grapes. The grapes ferment in stainless steel tanks and macerate for 7 to 10 days. After pressing, we carry out the malolactic fermentation in the steel tanks and begin aging in different materials.

### Aging

4 to 8 months in a combination of concrete tank (25%), large oak vats (25%) and French oak barrels (50%).

### Bottling

June 2025.

### Analysis

Alcohol: 14.5% vol.

Total acidity: 5,8 g / L

PH: 3,37

### Vintage 2024

2024 is the year in which the accumulated drought since 2020 is consolidated and evident. The temperature of the year is slightly higher than the average, but not as extreme as 2022 or 2023. Until August 31 the rain is rather scarce and the plants show fatigue, little vegetation, little grapes and small. In September it takes a radical turn to the situation, it begins to rain and the temperature drops. Between the months of September and November more than 300 liters of rain.

### 2024 Harvest

The harvest of 2024 begins 10 days before normal but there are two very different stages. The grapes harvested before the September rains, more mature and early harvest. And the grapes harvested after the rains, of much slower maturation.



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## Reviews & Tasting notes

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10 to 25-year-old Red Grenache vines (80%), Carignan (10%) and Syrah (10%). Steep slate hillsides (75%) and clay-limestone soil (25%). Hand harvest grapes using 10kg boxes. 100% destemmed grapes. Fermentation in stainless steel tanks. Ageing for 4 to 6 months in a combination of concrete tanks (25%), large oak vats (25%) and used French oak barrels (50%).

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Tasting Report DOQ Priorat 2025 / Miquel Hudin  
July 2025, **91**

Lighter red cherry notes with soft touches of plum peel and underlying black tea. Juicy fruit definition on the palate with zesty length into the finish.

Peñín Guide 2026

July 2025, **92**

Colour: bright cherry, purple rim.

Aroma: balanced, expressive, neat, ripe fruit, wild herbs.

Flavour: polished, juicy, easy to drink, fruity aftertaste.