



MAS DOIX

Poboleda 2023

Vi de Vila

Freshness, elegance and persistence

Poboleda is known as “the fresher” and this wine wants to explain why. Days of Mediterranean sun that mature the grapes and continental nights that preserve the acidity and the aromas. Our Vi de Vila makes it clear how special Poboleda Grenaches are. An explosion of fresh fruit with a light and vibrant feeling in the mouth.



Vineyard

La Salanca and Barranc de la Morera.

Grape Varieties

100% 25-50 years old Grenache.

Soils

Steep slate “llicorella” hillside.

Climate

Mediterranean days and Continental nights. High diurnal range

Elaboration

Viticulture and wine with organic certification. 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 part in concrete eggs. After two weeks of gentle maceration, we press and only retain the free-run juice. Once malolactic fermentation is complete, the wine is placed in concrete eggs.

Aging

In concrete eggs for 4 to 6 months.

Bottling

29 May 2024.

Analysis

Alcohol: 15% vol.

Total acidity: 6 g / L

PH: 3,23

Vintage 2023

2023 was another dry and warm year. The first part of the year had very little rain and the vineyard budded very poorly. This accumulated drought and the abnormally hot weather meant that flowering was brought forward by 15 days and the plants began to suffer too early. The change came in late spring in the form of rain. Between May and June, 150 litres fell in Poboleda and made the difference for the rest of the year. The shoots doubled in length, the grapes swelled and the plants regained strength and vigour. A couple of good summer storms rounded things off and allowed the vineyard to reach the end of ripening with strength.

Harvest 2023

The 2023 harvest began 10 days earlier than usual. However, the plants were well loaded with grapes and had water reserves, which allowed ripening to be slower and not to be rushed. We harvested the Garnachas from Barranc de la Morera on September 14 and the Garnachas from la Salanca on September 20.



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Reviews & Tasting notes

Poboleda 2023

VV Vi de Vila

Freshness. Elegance. Fruit. Persistence.

100% 20-25 years old Grenache; La Salanca and Barranc de la Morera vineyards. Steep slate hillsides "Costers" and terraces. Harvested by hand. Gentle destemming of 100% grapes and berry by berry selection on the sorting table. Fermentation in stainless steel and concrete eggs. Ageing in concrete eggs 4 to 6 months. Organic certified wine.

Decanter World Wine Awards 2025

Gold Medal

June 2025, **96**

Youthful nuances of vivid cherries, strawberries and rose petals with a backbone of pencil lead minerals to structure and define. A wine that elevates the soul.

Peñín Guide 2025

July 2024, **93**

Defined aromas, balanced.

Color: bright, cherry, purple rim.

Nose: expressive, balanced, neat, varietal, red berry notes, wild herbs.

Palate: flowerful, full of life, taut, balanced, elegant.

Robert Parker / Luís Gutierrez

May 2025, **94**

The wine has finesse, elegance and balance and is quite impressive. It has a medium-bodied palate, delicate with very fine and elegant tannins. Impressive!

Jancis Robinson

November 2024, **15.5**

Hot vintage but nice, cool nights. Designed for early drinking. Dark, bright purple. A bit rude and raw, but it certainly makes an impact!

Drink 2024 – 2026

Catalunya 2025 Special Report / Tim Adkin MW
& Fintan Kerr

February 2025, **95**

What a beautiful Garnacha! Fresh and elevated, produced from fairly young vines at 25 years old. Wild berries, lavender, warm earth and anis. Grainy and bright – very moreish despite the high ABV! 2024-2034.