



MAS DOIX

Salix 2024

Fine, delicate and persistence

Like the willows (salix in Latin) that grow on the banks of the Siurana river, Salix is a wine deeply linked to our territory. The old vines, the aging in barrels and the nuances of Pedro Ximénez that give complexity with the fruit and structure of white Grenache and Macabeo.



Vineyard

Bush vines of 25 to 60 year-old-vines.

Grape Varieties

65% white Grenache, 20% Macabeu, 15% Pedro Ximenez.

Soil

Steep slate "llicorella" hillsides.

Climate

Mediterranean with a Continental trend. High thermal contrast between day and night.

Elaboration

Hand harvest in 10 kg boxes. Rigorous selection of whole grapes. Gently destemmed grapes pass through the pneumatic press and must ferments in second and third year French oak barrels at 16°. Once the alcoholic fermentation is complete, we protect the wine to avoid malolactic fermentation.

Aging

3 months in second and third year French oak barrels in contact with the lees with weekly battonage.

Bottling

12th February 2025.

Analysis

Alcohol 12.98% vol.
Total acidity: 4.9 g / L
PH: 3.04

Vintage 2024

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

Harvest 2024

The 2024 harvest begins 10 days earlier than usual but there are two very distinct stages. The grapes harvested before the September rains, which are riper and harvested early. And the grapes harvested after the rains, which ripen much slower.



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Reviews & Tasting notes

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Bush vines of 25 to 60-year-old vines.

White Grenache (65%), Macabeu (20%) and Pedro Ximénez (15%).

Steep slate hillsides (100%). Hand harvest grapes using 10kg boxes. 100% destemmed grapes. Fermented and ageing in second and third year French oak barrels in contact with the lees with weekly battonage.

2025 DOQ Priorat report / Miquel Hudin
July 2025, **92**

Softer yellow cherry and young apricot notes along with softer chalky aspects on top of citric pith. Fresh and zesty on the palate with fine length and fruity citric notes in the finish.

Peñín guide 2026
July 2025, **92**

Colour: bright straw.

Aroma: white fruit, fresh fruit, dry stone, white flowers, expressive.

Flavour: good acidity, balanced, fruity, fresh, juicy.