



MAS DOIX

Poboleda 2024

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” hillsides and terraces.

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

9th June 2025.

Analysis

Alcohol: 14.5% vol.

Total acidity: 6.3 g / L.

PH: 3,23

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 2022 or 2023. Until August 31, rain is rather scarce and the 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 normal but there are two very different stages. The grapes harvested before the September rains, are riper and harvested early. And the grapes harvested after the rains, ripen much slower.