



# MAS DOIX

## Poboleda 2024 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.



### Jebb Dunuck / Virginie Boone November 2025, **94**

A 100% Garnacha fermented and aged in concrete, the 2023 Poboleda Vi De Vila Eco is the second vintage of this wine, made from vines that are 30 to 45 years old. It shows remarkable freshness, a hallmark of the village of Poboleda's particular microclimate. Still, there's intensity, persistence, and length to the wine, medium-bodied weight, and integrated tannins. The purity and focus of the variety is spot on, elevated by delicious flavors of black cherry, lavender, and licorice dotted atop a sleek texture. Drink now through 2033.

### Report DOQ Priorat 2025 / Miquel Hudin July 2025, **92**

Softer dark cherry notes with some light plum peel, softer thyme and a fleck of orange peel at the corners. Juicy and fresh on the palate with rounded orchard fruit notes trailing into the finish.

### Vinous / Joaquín Hidalgo November 2025, **93**

It shows great integration and harmony, though the aromatic profile is still restrained with notes of elderflower, rose, cherry and blood orange. The palate is balanced and lively with slightly elevated acidity that will integrate further in bottle. A red defined by energy and freshness.

### Peñín Guide 2026 July 2025, **94**

Style: defined aromas, exuberant, fruity, full of life, with personality.

Colour: cherry, purple rim.

Aroma: fresh fruit, fruit expression.

Flavour: fruity, juicy, easy to drink, long.