



MAS DOIX

Les Crestes 2025

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 and 10% Syrah.

Vineyard

Trellised and bush vines between 10 and 25 years old.

Soils

75% llicorella and 25% calcareous clay.

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

The first step in the winery is a careful selection of the grapes on the selection table. The grapes ferment in stainless steel tanks and macerate for about 7 days with one or two daily pumping overs. After pressing, we do the malolactic fermentation in steel tanks and begin the aging in the different materials.

Aging

4 to 8 months in a combination of concrete tank (25%), 25% of the wine will be aged in cement tanks. Another 25% in large oak vats. And the remaining 50% of the blend will be aged in 220-liter oak barrels. Between 4 and 8 months of aging in total.

Bottling

March 16, 2026.

Analysis

Alcohol: 14.5 % vol.

Total acidity: 5,9 g / L

Vintage 2025

The spring of 2025 was particularly rainy and replenished water reserves for the rest of the season. Thanks to this, the plants could withstand with dignity the extremely hot and dry summer, with temperatures similar to those of 2022 and 2023.

September arrived with normal temperatures but no rain, and this helped delay the ripening of the grapes.

2025 Harvest

The 2025 harvest began 10 days earlier than normal, but the drop in temperature in September slowed down the evolution and we could harvest the grapes slowly, waiting for the optimal moment for each estate and with a good balance.