



MAS DOIX

Salix 2025

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 between 25 and 110 years old.

Grape Varieties

65% white Grenache, 20% Macabeo and 15% Pedro Ximénez.

Soil

100% *llicorella*.

Climate

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

Elaboration

The first step in the winery is a careful selection of the grapes on the selection table. Then they go through the pneumatic press, with gentle and respectful pressing, and the free must ferments in second and third year French oak barrels at 16°C. Once the alcoholic fermentation is complete, we protect the wine to prevent malolactic fermentation and let it rest in contact with the lees in the barrels.

Aging

We do *battonage* once a week for 3 months in oak barrels.

Bottling

February 11, 2026.

Analysis

Alcohol 1,4 % vol.

Total acidity: 5,4 g / L

Vintage 2025

The spring of 2025 is particularly rainy and fills the water reserves for the rest of the season. Thanks to this, the plants can withstand with dignity the extremely hot and dry summer, with temperatures similar to 2022 and 2023. September arrives with normal temperatures but no rain, and this helps delay the ripening of the grapes.

Harvest 2025

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