



MAS DOIX

Doix 2023

Silkiness and harmony

With the surname of uncle Joan Doix, Doix is a tribute to those winegrowers who have taken care of the old vines over the last century and we have a duty to preserve them. Doix is the first wine we produced in 1999, it's the flagship of the winery, with a commitment to the use of Carignan. It represents the essence of our Priorat with complexity and elegance.



Vineyard

Bush vines of 50 to 120 years old all around Poboleda.

Grape Varieties

40% Grenache and 60% Carignan.

Soils

Steep slate "llicorella" hillsides.

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

Grapes are hand-harvested. First selection before gently destemmed 100% grapes. Second rigorous grape selection, berry by berry, on the sorting table. All grapes ferment in open French oak barrels. After three weeks of maceration, we press and only retain the free-run juice. Once malolactic fermentation is complete, we transfer the wine to barrels.

Aging

12 to 14 months in second and third year French oak barrels, with one racking in the summer to avoid reductions and clarify the wine.

Bottling

February 14th 2025. Bottled unfined and unfiltered

Analysis

Alcohol: 14.5% vol.
Total acidity: 5.5 g / L
PH: 3.50

Vintage 2023

2023 was another dry and warm year. The first part of the year was very dry and the vines had a very poor budding. This accumulated drought and the abnormal heat for the time caused flowering to be advanced by 15 days and the plants began to suffer too early. The change came at the end of spring in the form of rain. Between the months of May and June, 150 liters fell in Poboleda and made the difference for the rest of the year. The vine shoots doubled in length, the grapes swelled and the plants regained strength and vigor. A couple of storms that fell well in the summer finished it off and allowed the vines to reach the end of ripening strong.

Harvest 2023

The 2023 harvest began 10 days earlier than usual. However, the plants were well loaded with grapes and had water reserves, which allowed ripening to be slower and not to be rushed any further.