



Doix 2024

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

60% Carignan, 40% Grenache.

Soils

Steep slate "llicorella" hillsides.

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

The first step in the winery is a careful sorting of the grapes, berry by berry, on the sorting table. All the grapes are fermented in oak vats or open barrels. After three weeks of maceration we press and keep only the free-run juice.

Aging

Once malolactic fermentation is complete, the wine goes into barrels, half of them second-use and the other half third-use. The wine remains in barrel for 12-14 months, with one racking in summer to prevent reduction and clarify the wine.

Bottling

On 11 February 2026 we bottled 2,880 bottles of 75cl and 150 bottles of 150cl. Bottled unfiltered and unfiltered

Analysis

Alcohol: 14.9% vol.

Total acidity: 6.2 g / L

Vintage 2024

2024 was the year in which the drought accumulated since 2020 became entrenched and evident. The year's temperature was slightly above average, though not as extreme as in 2022 or 2023. Until 31 August rainfall was rather scarce and the vines showed fatigue, with little vegetation and few, small grapes.

In September the situation took a radical turn: it started to rain and temperatures dropped. Between September and November more than 300 litres fell.

Harvest 2024

The 2024 harvest started 10 days earlier than usual, but there were two very distinct stages: the grapes picked before the September rains, riper and harvested early; and the grapes picked after the rains, which ripened much more slowly.