



MAS DOIX

Salanques 2023

Balanced, intense and pure

The area of the “Salanques de Poboleda” ravine area has always been recognized as one of the best places to plant vines. Salanques expresses with character this quality and concentration that the “llicorella” soil gives us, a perfect example of an intense and deep Priorat with the typical freshness of Poboleda in the background.



Grape Varieties

65% Grenache, 25% Carignan and 10% Syrah.

Vineyard

Trellised and bush vines between 20 and 50 years old.

Soils

100% llicorella.

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

The first step in the winery is a careful selection of the grapes, grain by grain on the selection table. Part of the grapes ferment in stainless steel and another part in an oak vat. After two weeks of maceration we press and only keep the *saignée* for Salanques.

Aging

Once the malolactic fermentation is complete, the wine will be placed in second, third and fourth wine barrels, where it will remain for between 12 and 14 months. Some of the Grenaches in the blend will be aged in concrete tanks.

Bottling

February 12, 2025.

Analysis

Alcohol: 14.9% vol.

Total acidity: 6.2 g / L

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 finished it off and allowed the vines to reach the end of maturation strong.

2023 Harvest

The 2023 harvest began 10 days earlier than usual. However, the plants were well loaded with grapes and had water reserves, which allowed the ripening to be slower and not to be rushed more than necessary. The high temperatures bring the harvest forward, but we can maintain not very high alcoholic levels and good freshness and acidity.