



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, 10% Syrah.

Vineyard

Bush vines of 25 to 50 years.

Soils

Steep slate “llicorella” hillsides.

Climate

Mediterranean days and continental nights. High diurnal range.

Elaboration

Manual harvesting, selecting the grapes in the vineyard. A second selection is made before destemming 100% of the grapes. A rigorous third selection is carried out, berry by berry, on the table in the winery. Part of the grapes ferment in stainless steel tanks and the other part in French oak vats. After two weeks of maceration, we press, retaining only the bleed for Salanques. Once the malolactic fermentation is complete, we transfer the wine to barrels.

Aging

12 to 14 months in second and third year French oak barrels.

Bottling

February 12th 2025.

Analysis

Alcohol: 14.5% vol.

Total acidity: 6.2 g / L

PH: 3,38

Vintage 2023

2023 was another dry and warm year. The first part of the year was very rainy 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.