MAS DOIX

Reviews & Tasting notes

Les Crestes 2024

Fruity, fresh and expressive

10 to 25-year-old Red Grenache vines (80%), Carignan (10%) and Syrah (10%). Steep slate hillsides (75%) and clay-limestone soil (25%). Hand harvest grapes using 10kg boxes. 100% destemmed grapes. Fermentation in stainless steel tanks. Ageing for 4 to 6 months in a combination of concrete tanks (25%), large oak vats (25%) and used French oak barrels (50%).

Vinous / Joaquín Hidalgo
November 2025, **93**

It was aged in foudres, barrels and concrete. The wine opens with aromas of red fruit—cherry and soft blackberry—with hints of dried roses and a subtle touch of oak. Juicy, broad and fruit-driven, it delivers fluidity and a fine powdery texture. A vivid, transparent expression of Priorat character.

Jebb Dunuck / Virginie Boone
November 2025, **91**

Considered an entry-level wine, the outstanding 2024 Les Crestes is 80% Garnatxa, 10% Carinyena, and 10% Syrah from younger vines. Energetic and fruity, with nice acidity at finish, it was fermented in stainless steel, bigger oak foudre, two-year-old French oak barrels, and concrete egg. The aging saw a similar protocol. There's finesse and lightness to the wine, making it easy to drink, and it has an inviting nose of fruity aromatics, exuding black cherry fruit with herbal and spicy complements. Drink now.

Tasting Report DOQ Priorat 2025 / Miquel Hudin
July 2025, **91**

Lighter red cherry notes with soft touches of plum peel and underlying black tea. Juicy fruit definition on the palate with zesty length into the finish.

Peñín Guide 2026
July 2025, **92**

Colour: bright cherry, purple rim.
Aroma: balanced, expressive, neat, ripe fruit, wild herbs.
Flavour: polished, juicy, easy to drink, fruity aftertaste.