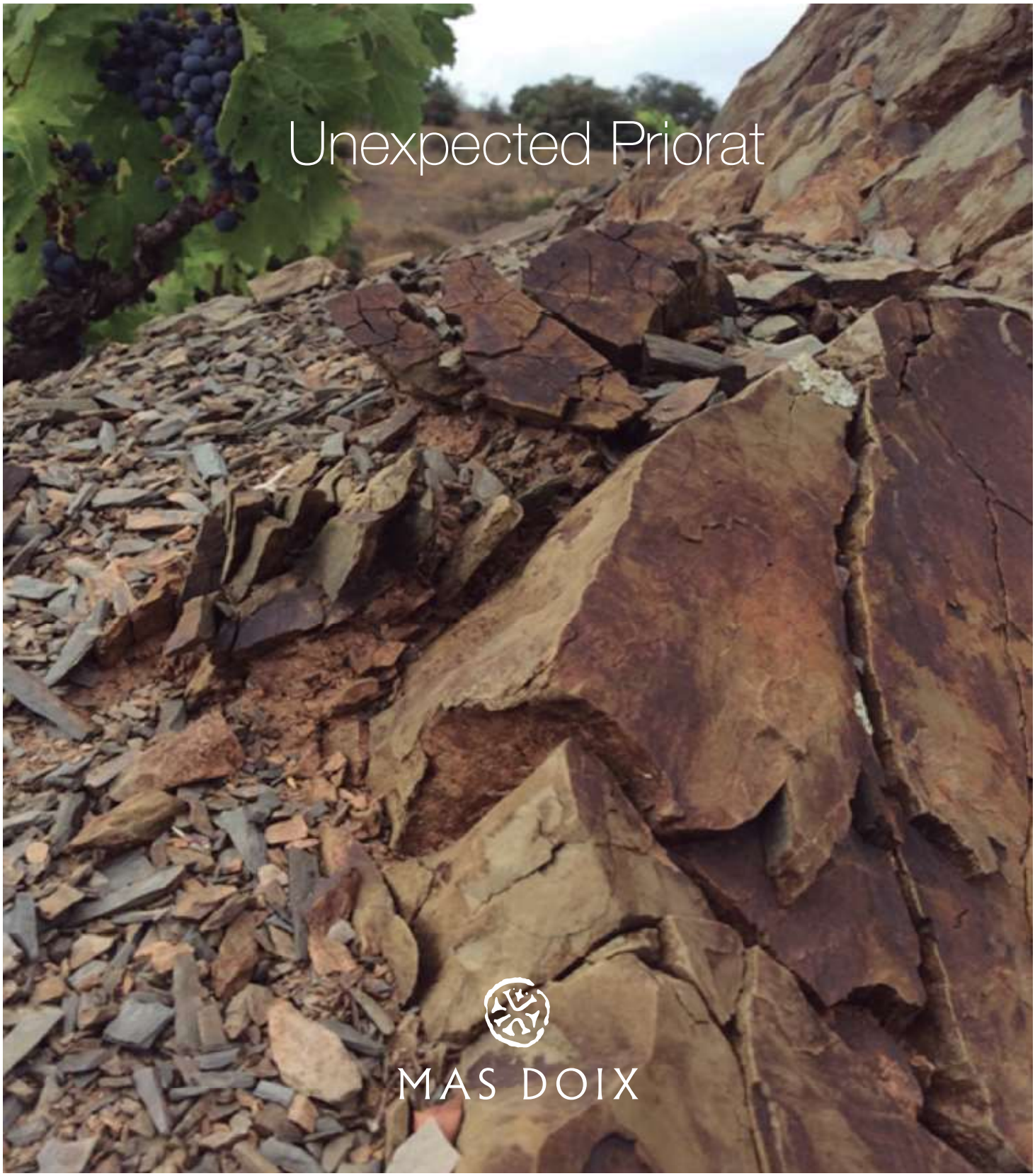


LES CRESTES

Salanques

POBOLEDA
VI DE VILA

DOIX
Costers de Vinyes Velles

1902
TOSSAL D'EN BOU

1903
COMA DE CASES

murmuri

salix

Poboleda
DOQ Priorat

MAS DOIX

The older the vines, the longer the roots, the lower the yields and the better the grapes.

The better the grapes, the more complex the aroma, the longer lasting the flavours and the deeper the texture of the wine.

LES CRESTES

murmuri

Salonques

POBOLEDA

salix

DOIX

1903

COMA DE CASES

1902

TOSSAL D'EN BOU

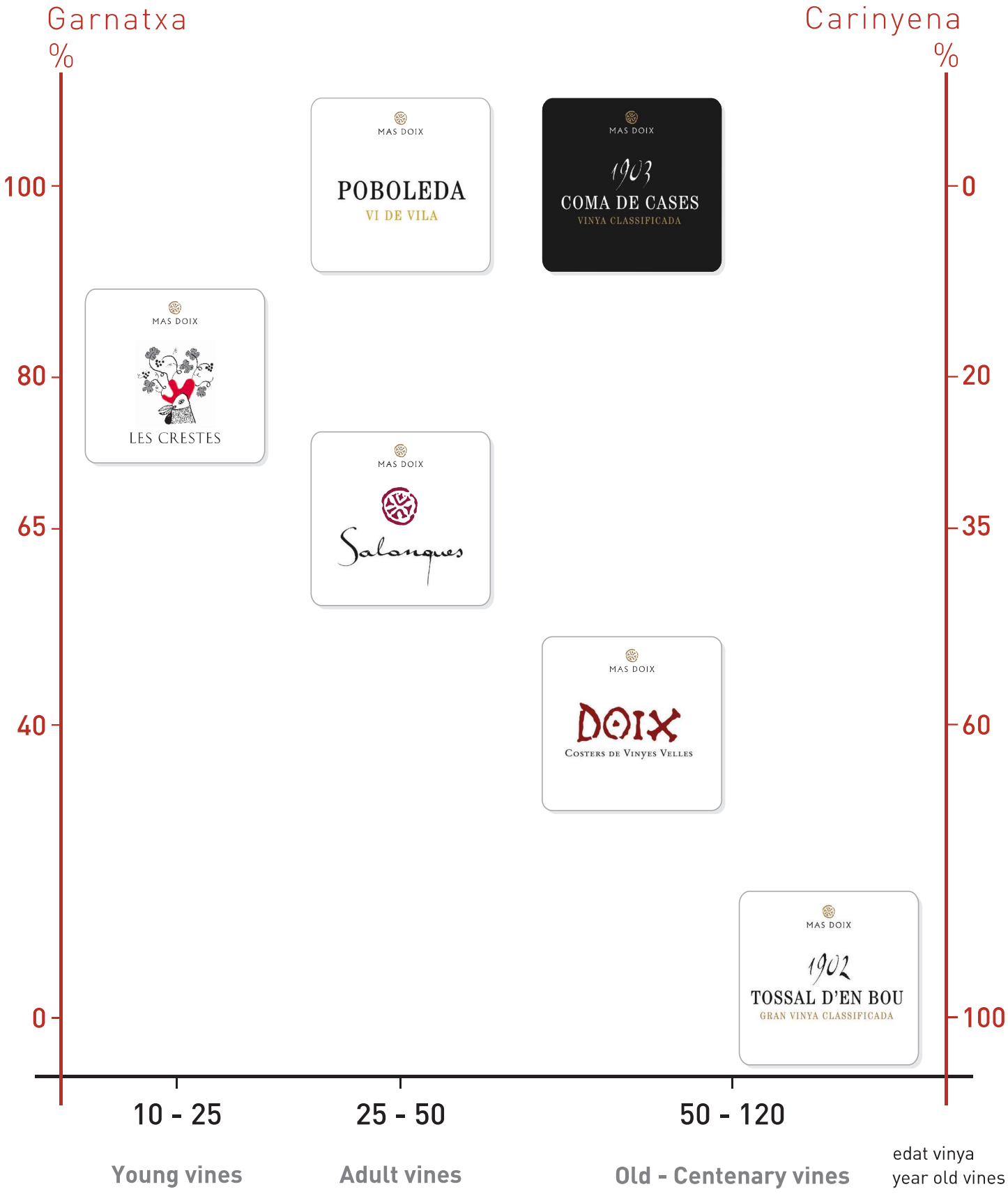
Young vines
10-25 years old
Roots of 5 m. / 15 f.
1 kg grapes / vine
1 vine = 1 bottle

Adult vines
25-50 years old
Roots of 10 m. / 30 f.
0,5 kg grapes / vine
2 vines = 1 bottle

Old vines
50-120 years
Roots of 15 m. / 50 f.
0,3 kg grapes / vine
3 vines = 1 bottle

Wise vines
Planted in 1902
Roots of 18 m. / 60 f.
0,25 kg grapes / vine
4 vines = 1 bottle

MAS DOIX


Garnatxa
%
Carinyena
%
100
80
65
40
0
0
20
35
60
100
MAS DOIX
POBOLEDA
VI DE VILA
MAS DOIX
1903
COMA DE CASES
VINYA CLASSIFICADA
MAS DOIX
LES CRESTES
MAS DOIX
Salanques
MAS DOIX
DOIX
Costers de Vinyes Velles
MAS DOIX
1902
TOSSAL D'EN BOU
GRAN VINYA CLASSIFICADA
10 - 25
25 - 50
50 - 120
Young vines
Adult vines
Old - Centenary vines
edat vinya
year old vines

MAS DOIX

Reasons for Mas Doix freshness

1. **Our location in North-east side** of the Priorat appellation.
   Poboleda and our vineyards are located in the upper side of the Siurana river valley, nested at the foot of the Montsant mountain range, and this gives it a particularly cool and humid climate; Poboleda "the coolest"

2. **The predominant soil is "llicorella";** a slate with a particularly brittle sandy component that ends up generating a very light soil (high acidity, no organic material and very draining soil). This is the reason why the Poboleda grape is unique and gives us fresh, long, concentrated and elegant wines.

3. **Temperature span of 20ºC in summer time.** The Mediterranean sun ripe the grapes during the day, the cool continental nights preserve the acidity and the aromas. August 15th at 37ºC at 03.00pm to 18ºC at 03.00am. Very slow ripening process.

4. **Old vines of Carignane.** Carignane is very well known for its high acidity, even more when old vines (at least 40 to 50 year-old-vines). Acidity between 5.9 and 6.7 g/L.

5. **Picking decision**. Key to keep the balance between sugar and acidity.

6. **Berry by berry selection** in the winery to guarantee 100% premium quality grapes (avoid over ripeness).It is all about the grapes!!

MAS DOIX

Unexpected Priorat
Elegant and terroir driven wines

Reasons for drinking Mas Doix

A lot of fruit which give these wines magnificent structure, coupled with good acidity, making them refreshing.

These fresh wines are elegant, balanced and have great aromatic qualities.
All this is joined by a subtle underlying hint of mineral based flavors.

Fruity, Freshness, Minerality, Silkiness, Balance, Persistence, Complexity, Elegance, Vibrant energy.

Every sip is an harmonious blend of power and finesse.
Feel good wines!

MAS DOIX



Fruity, fresh and expressive

10- to 30-year-old vines of Grenache (80%), Carignan (10%) and Syrah (10%). Steep slopes of slate "Llicorella" soil (75%) and clay-limestone terraces (25%).

Fermentation in stainless steel tanks. Aging for 4 to 6 months in concrete tanks, oak vats and French oak barrels.



Balanced, intense and pure

25- to 35-year-old vines of Grenache (70%), Carignyena (20%) and Syrah (10%). Steep slopes and terraces of slate "Ilicorella" soil.

Fermentation in stainless steel tanks and French oak vats. Aging for 12 to 14 months in French oak barrels.



Silkness and harmony

50- to 100-year-old vines of Carignan (70%) and Grenache (30%). Steep slopes of slate "Ilicorella" soil.

Fermentation in open French oak barrels. Aging for 14 months in second-year French oak barrels. Bottled without clarifying or filtering.



Fruity sharpness. Fresh. Bright.
Vi de Vila

25- to 35-year-old vines of Grenache. Steep slopes and terraces of slate "Ilicorella".

Fermentation in concrete tanks. Aging for 4 to 6 months in concrete tanks.

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MAS DOIX









Freshness. Sobriety. Depth. **Gran Cru**	Delicate. Pure. Fresh. **Premier Cru**	Fresh, lively and very aromatic	Fine, delicate and persistent
Old Carignans from Tossal d'en Bou vineyard. Steep slopes of slate "llicorella" soil. Fermentation in open French oak barrels. Aging for 12 months in second and third year French oak barrels. Bottled without clarifying or filtering.	Old Grenaches from Coma de Casas vineyard. Steep slopes of slate "llicorella" soil. Fermentation in open French oak barrels. Aging for 8 to 10 months in second and third year French oak barrels. Bottled without clarifying or filtering.	10 to 25 years old vines of white Grenache (90%) and Macabeu (10%). Slate "Licorella" terraces (25%) and clay-limestone terraces (75%). Fermentation in stainless steel tanks. Aging on lees for 3 to 4 months in stainless steel tanks.	35 to 60 years vines of white Grenache (65%), Macabeu (20%) and Pedro Ximènez (15%). Steep slopes of slate "llicorella" soil. Fermentation in French oak barrels. Aging on lees for 3 to 4 months in French oak barrels.

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