

## MAS DOIX

### DOQ Priorat, vis de vila poboleda

Mas Doix are a family producer of village-specific Priorats from Poboleda in the north-east. They live and breathe (and work very hard at) the “nothing’s easy in Priorat, but if you get it right, it’s magic” mantra. Old vines, deep roots, low crops, complex aromas, longer and deeper wines.

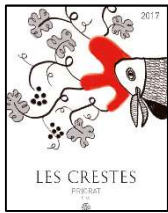
Mas Doix have 18 hectares of own vineyards in Poboleda, protected between the Monstant and Serra de Motlló ranges, and cooled by north-easterly breezes. Current chief, Valenti Llagostera is the 5<sup>th</sup> generation custodian. Mas Doix recovered their fruit from the desperate resort of the co-ops in 1999 and the family wine business effectively dates from 1998, although the family’s vineyard holdings and involvement in the Priorat wine industry date to the 1850s.

The wines are fermented in temperature-controlled clean oak vats after bunch and berry selection. The wines are handled by gravity, and bottled without fining or filtration.



### MAS DOIX Vi de Vila Poboleda 'Les Crestes' Garnatxa

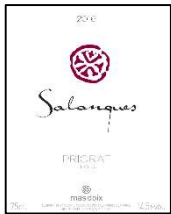
Fruity, fresh, expressive, Crestes is Mas Doix's 'entry' wine, a delicious, easy Priorat from younger vines with 5 metres of roots, producing 1 bottle/vine. Predominantly Garnatxa with 10% each Carinyena and Syrah. Berry selected, aged 10 months in aged French oak, and bottled unfiltered, unfined. tA 6.3 g/l, pH 3.17



*Les Crestes is succulent blackberry fruit, cut by fine, edgy llicorella minerality. Light berry, rosehip pretty, floral and gently briary. Overall, Crestes has a pleasant sense of understatement. It's silky and delicate, almost chalky in tannin profile. The llicorella presents as a very steely, almost carbon knife minerality in a long, fresh finish.*

### MAS DOIX 'Salanques' Vi de Vila Poboleda de Partida Barranc de Salanques

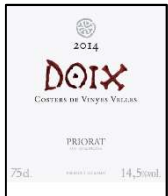
Salanques is a Catalan name for Salix (in latin): the Ilex or Holm Oak tree grows plentifully along the banks of Riu Siurana. The partida, or place name 'Barranc de Salanques' means 'the steep gorge full of Holm Oak'. Composition is Garnatxa 65%, Carinyena 25%, Syrah. The fruit comes from old vines with 10 metres of vine root depth, yielding 500 grams/vine or 2 vines/bottle. Before crush it's berry selected, then aged 14 months in aged French oak, bottled unfined, unfiltered. The acidity of Mas Doix wines is terrific: Salanques has 6.6 g/l TA and pH of 3.13



*Salanques is purply and floral, tangy berries over a memory of sweet soil. The mouthfeel is of excellent sweet tannin, edged by cold mineral rock freshness giving the wine a straightening line. There's an OJ jolt and between the minerality and acidity it's all just 'tang, tang, tang'. With time in bottle, Salanques takes on a deep soft earthen 'shroom perfume, expressing the honied mineral of llicorella in a gently structured wine of great, poise, fresh and mineral with fine acid.*

### MAS DOIX Vi de Vila Poboleda 'Doix' Caranyena-Garnatxa

Doix is a blend of centenarian Caranyena and 80 years-old Garnatxa (55-45%) from steep llicorella costers. The vines have 15 metres of root depth, yielding 300 grams/vine, and needing the fruit of 3 vines to produce a single bottle. It's berry selected, and ages 16 months in new, fine-grained French oak, bottled without fining or filtration.



*Doix 2014: lactic and mineral, spicy-truffle slate, touches of bitter mountain herb ... super supple, it's concentrated without weight, dark sweet delicate slate laminates in mouth, layered with tremendous spice.*

*Doix 2008: fresh floral and herbal, delicate truffle and pippy spice, powder tannin rims the mouth.*

### MAS DOIX Vi de Vila Poboleda '1902' Caranyena

Planted in 1902, immediately after phylloxera, which arrived in 1893, this century-old Caranyena vineyard is on very steep llicorella at 350-450 metres. These old costers vineyards are meticulously harvested over as much as six weeks from mid-September through to the end of October. The vines have 18 metres of root depth and yield an average of 250 grams/vine ... it takes 4 vines to make a bottle. The fruit is individual berry plucked, aged 16 months in fine-grained new French oak.

*2014: leather tannin, nuggets of mineral, almost oriental spice. It's pure, elegant and fresh, somehow both simple and profound. Dry without toughness, delicately sweet but not actually fruity, and there's an acid fresh a rain shower, dappling the mouth in partnership with a dazzling curtain of minerals.*

