

# TERRA DE CUQUES TINTO— TERROIR AL LÍMIT

Catalunya



**APPELLATION:** Priorat

**BLEND:** Garnacha (50%) and Carinyena (50%)

**WINEMAKER:** Dominik Huber and Tatjana Peceric

**VINEYARD:** \_\_\_\_\_

Dominik describes this as a 'village level' wine. The Garnacha and Carinyena for this cuvée come from several vineyards around the village of Torroja, ranging in age from 25–40 years old. Soils are primarily classic Priorat llicorella slate, although a portion of the Garnacha is planted on clay as well as slate. The climate is warm-continental with high diurnal temperature variation, and typical annual rainfall is around 400-600 mm.

**VITICULTURE:** \_\_\_\_\_

Viticulture is practicing biodynamic.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand harvested and fermentation takes place in a mix of stainless steel and cement tanks with natural yeasts, there is no punching down or pumping over. Fermentation lasts between 7-10 days before 8 months aging, also in cement and stainless steel tanks and bottling without fining or filtration.

**WEBSITE:** <http://www.terroir-al-limit.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Bright cherries and plums, quite grippy and dry. Fresh and mineral with nice acidity and lovely purity.