

ARBOSSAR – TERROIR AL LÍMIT

Catalunya



APPELLATION: Priorat

BLEND: Carinyena

WINEMAKER: Dominik Huber and Tatjana Peceric

VINEYARD: _____

L'Arbossar is a steep, north-facing vineyard near the village of Torroja which Dominik spotted while riding his motorbike on the twisting mountain roads one day, despite the conventional wisdom against northern exposure and Carinyena, he could sense that this was a unique site. The majority of the vines are 90-100 year old bush vines and the oldest date back to 1910. It's a tiny site, just 1.6 hectares, planted on schist and granite soils, 400 metres above sea-level. 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 fermented as whole bunches in concrete tanks with natural yeasts, there is no punching down or pumping over. It is further aged in cement tanks for 8 months, to enhance the purity of the fruit.



TASTING NOTES: _____

A finely structured and expressive wine. Pure raspberry and cherry fruit overlay warm herbal notes.

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

This wine is suitable for vegans and vegetarians.