

ARBOSSAR – TERROIR AL LÍMIT

Catalunya



APPELLATION: Priorat

BLEND: Carinyena (Carignan)

WINEMAKER: Dominik Huber

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 90 year old bush vines grow on schist and granite soils. The climate is continental with high diurnal temperature variation, and typical annual rainfall is around 400-600 mm.

VITICULTURE: _____

Viticulture is biodynamic. Grapes are hand harvested.

WINEMAKING: _____

Fermentation takes place in vats with natural yeasts, there is no punching down or pumping over. The must macerates for approximately two weeks before it is pressed into Stockinger foudres, where it ages for 24 months before bottling without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

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