

# DITS DEL TERRA – TERROIR AL LÍMIT

Catalunya



**APPELLATION:** Priorat

**BLEND:** Carinyena

**WINEMAKER:** Dominik Huber and Tatjana Peceric

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

Dits del Terra gets its name from the gnarled, 85 year old Carinyena vines that look like ancient fingers clawing into the slate soils of this south-facing site near the village of Torroja. This is one of the first vineyards that Dominik and his then partner, Eben Sadie, acquired when they started making wine together in the Priorat. The vineyard sits 400-metres-above sea level.

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

Viticulture is practicing biodynamic.

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

Grapes are hand-harvested and fermented as whole-bunches for 7-10 days in cement tanks before aging for 8 months, also in cement tanks.

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

This wine is suitable for vegans and vegetarians.



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

Sweetly aromatic with a lovely freshness, red cherries, some raspberry. Hints of leather and minerals, well-structured with some grip on the finish.