

DITS DEL TERRA – TERROIR AL LÍMIT

Catalunya



APPELLATION: Priorat

BLEND: Carinyena (Carignan)

WINEMAKER: Dominik Huber

VINEYARD: _____

Dits del Terra gets its name from the gnarled, 85 year old Carinyena vines that look like ancient fingers clawing into the schist 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.

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 a 3,500 litre Stockinger foudre, 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: _____

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