

# LES MANYES – TERROIR AL LÍMIT

Catalunya



**APPELLATION:** Priorat

**BLEND:** Garnacha

**WINEMAKER:** Dominik Huber and Tatjana Perceric

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

Les Manyes is a 60 year-old, west-facing vineyard planted on clay soils rich in chalk, one of their two Grand Cru sites. It's a unique site, located in the mountains at 800 meters above sea level, above the village of Scala Dei at the top of an old monastery. The Garnacha here is a rare variant called Garnacha Peluda (literally meaning "hairy Garnacha") as it has a fine downy fuzz on the underside of the leaves to retain moisture in the heat.

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

Viticulture is practicing biodynamic.

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

Grapes are hand harvested at very low yields. Fermentation as whole clusters takes place in cement tanks with natural yeasts, there is no punching down or pumping over. It then ages for a further 8 months in cement tanks.

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

This wine is suitable for vegans and vegetarians.



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

A perfumed nose, with a mixture of flowers, red berries and hints of oriental spices. The palate mixes chalky minerality with the juiciness of the Garnacha, a blend of Mediterranean and Atlantic characters. It opens up in the glass, showing more complexity and fine structure.