

LES MANYES – TERROIR AL LÍMIT

Catalunya



APPELLATION: Priorat

BLEND: Garnatxa (Garnacha)

WINEMAKER: Dominik Huber

VINEYARD: _____

Les Manyes is a 55 year-old Garnacha vineyard planted on clay soils rich in chalk. Located in the mountains at 800 meters above sea level, above the village of Scala Dei.

VITICULTURE: _____

Viticulture is biodynamic. Grapes are hand harvested at very low yields.

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 1,200 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: _____

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.