

PEDRA DE GUIX – TERROIR AL LÍMIT

Catalunya



APPELLATION: Priorat

BLEND: Pedro Ximénez, Macabeo, Garnacha Blanca

WINEMAKER: Dominik Huber

VINEYARD: _____

Pedra de Guix is made from 50 to 80 years old Pedro Ximénez, Macabeo and Garnacha Blanca vines in roughly equal proportions: the Pedro Ximénez is grown on clay soils in Lloar, the Macabeo on alluvial soils around Torroja and the Garnacha Blanca on slate in Poboleda.

VITICULTURE: _____

Viticulture is biodynamic. Grapes are hand harvested.

WINEMAKING: _____

Whole clusters are gently crushed and basket pressed, then undergo native yeast fermentations in neutral oak. Before the spontaneous fermentation is complete, the wine is transferred into a 1,200 litre Stockinger foudre and neutral 500 litre French oak barrels which age for 18 months before blending and bottling without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Dominik refers to Pedra de Guix as his oxidative white. Fresh and mineral with pear and apple notes on the nose. Taut and expressive on the palate with a reductive edge to the ripe fruit.