

TERROIR HISTÒRIC BLANC – TERROIR AL LÍMIT

Catalunya



APPELLATION: Priorat

BLEND: Garnacha Blanca, Macabeu

WINEMAKER: Dominik Huber

VINEYARD: _____

Terroir Historic, offers a macro view of the Priorat by combining fruit from organically-farmed vineyards all around the Priorat's nine villages into a regional wine.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Vinification is simple and traditional with whole cluster, native yeast fermentations, 10 days maceration with gentle pigeage. Followed by six months in large concrete tanks and a minimum of SO2 used throughout.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Warm Mediterranean aromas, orange peel, pollen, honey, and a hint of petrol on the nose; medium-bodied palate, with orange oil, apricot, garrigue herbs and salty mineral notes.