

TERROIR HISTÒRIC RED – TERROIR AL LÍMIT

Catalunya



APPELLATION: Priorat

BLEND: Garnacha Tinta, Carinyena

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.



TASTING NOTES: _____

Beautiful red fruit aromas, floral nuances and dried Mediterranean herbs. A fresher and more seductive style of Priorat.

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

This wine is suitable for vegans and vegetarians.