

TERROIR AL LIMIT

Les Tosses



ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

90+

ELEVATION

600–650 meters

VARIETIES

Carinyena

FARMING

*Certified organic (CCPAE) with
biodynamic practices*

FERMENTATION

*Hand harvested, whole cluster, natural yeast
fermentation in vat, no pigeage or pumping
over, pressed after two weeks*

AGING

24 months in a single 1200L foudre

In 2000 when Eben Sadie and Dominik Huber first met at Mas Martinet, Eben was a promising and highly-regarded young enologist from South Africa and Dominik, a native German, was a wine enthusiast with a background in business administration and an interest in the culinary arts. In short order they became fast friends. With the help of the Pérez family of Mas Martinet, Eben and Dominik purchased some fruit and leased a little corner in the cellar of Cims de Porrera where they vinified their first vintage of Dits del Terra in 2001.

Since that rather inauspicious beginning, Terroir al Limit has gradually become one of the leading estates in the Priorat espousing the finesse-driven style in a region better known for the power of its wines. In 2007 Dominik Huber joined the project full time devoting himself, at first, to the farming of the property. Soon after they began a process of reevaluation that has in harvesting earlier, phasing out the use of 225 liter barrels and employing a “Burgundian” style of vinification utilizing whole clusters while avoiding either pigeage or remontage. The goal at Terroir al Limit is the fostering of wines of infusion rather than extraction, and elegance rather than the typical heaviness of the Priorat.

Les Tosses is a steep, 90 year-old vineyard of head-pruned Carinyena on llicorella soil that Dominik Huber discovered while riding his motorbike on the twisting and mountainous dirt roads around Torroja. While many growers in the Priorat preferred Garnatxa or were planting Cabernet Sauvignon and Syrah, Dominik saw the potential for pure, old-vine, Carinyena. Inspired by the Burgundian concept of terroir, the minuscule yields from Les Tosses are not blended with any other variety, or Carinyena from other sites. It is harvested by hand, with whole cluster native fermentations, infused rather than extracted, with only two weeks on the skins before pressing. It finishes fermentation and malo in a single 1200L Stockinger fuder where it rests undisturbed for 18–24 months.

ACCOLADES

98 – 2016 Les Tosses – Wine Advocate

97 – 2016 Les Tosses – James Suckling

98+ – 2015 Les Tosses – Wine Advocate

