



TERROIR *al* LIMIT

PRIORAT – TORROJA

When Eben Sadie and Dominik Huber first met in 2001 at Mas Martinet, Eben was a promising and highly-regarded young enologist from South Africa and Dominik, German by birth, 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. After two years at Cims de Porrera they moved into a tiny cellar in Torroja del Priorat. The move coincided with the first vintage of Arbossar in 2003. In the following years they released additional cuvées: Torroja in 2005, Manyes and Tosses in 2006, Pedra de Guix in 2008 and Terra de Cuques in 2011. Throughout the decade since its founding, Terroir al Limit has evolved in its understanding of the Priorat – coming to view it as a region similar to Burgundy in its complexity and potential to produce elegant and transparent wines. The Torroja and Terra de Cuques are the village wines, Pedra de Guix, Dits del Terra and Arbossar the Premier Crus, and Manyes and Tosses are the Grand Crus.

With the demands arising from increased production and additional farming responsibilities and with Eben Sadie spending more time in South Africa with his various projects, Dominik began working full time at Terroir al Limit in 2007. Devoting himself primarily to the cultivation of a growing number of vineyard sites, Dominik's approach to farming directly impacted the quality of the fruit at harvest. With better fruit coming into the cellar, Eben and Dominik had a profound realization that ripe, concentrated grapes combined with extractive winemaking and aging in barriques didn't really show the authenticity



of the vineyards they were working. As a result they began a process of reevaluation of their work – resulting in earlier harvests, phasing out the use 225 liter barrels and employing a “Burgundian” style of vinification utilizing whole clusters and 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. Currently the wines are primarily aged in foudres– Stockinger upright barrels from Austria to be exact– between 1,200 and 3,500 liters in size or in small concrete tanks.

Realizing that organic or biodynamic farming during an era of global warming is insufficient for a region as hot and dry as the Priorat, Dominik farms rigorously to guarantee the health and vitality of his soils so they can retain as much moisture as possible, reducing the hydric stress on the vines in summer and allowing for an earlier harvest of physiologically ripe fruit.

Eben Sadie left Terroir al Limit in 2011, to devote his energies to his extraordinary work in South Africa, but he left it in the capable hands of Dominik Huber. Each successive vintage is testament to their original vision for Terroir al Limit as well as Dominik’s continued quest to make the most elegant and expressive wines in the Priorat.



FACTS & FIGURES

FOUNDED

2001

PROPRIETOR

Dominik Huber & Jaume Sabaté

WINEMAKER

Dominik Huber

SIZE

25 ha

ELEVATION

350-800 meters above sea level

SOILS

Llicorella, clay limestone, alluvial clays

VINE AGE

25-90

VARIETIES

Garnatxa , Carinyena, Garnatxa Gris, Garnatxa Blanca, Pedro Ximénez, Muscat d’Alexandria, Macabeu

FARMING

Certified organic (CCPAE) with biodynamic practices

HARVEST

Manual

CELLAR

Indigenous yeast, whole cluster fermentations in large oak or concrete tanks, no pigeage or rémontage, aging in concrete or Stockinger fuder, no SO2 until bottling