



TERROIR HISTÓRIC

Priorat Negra

While working on establishing Terroir al Limit, Dominik Huber became entranced with the history of the Priorat – it’s rhythms of life, the simple cuisine and the honest wines that honored their origins. There was a vital culture of wine that predated the modern revolution of winemaking in the Priorat, one that was worth exploring and rediscovering. When walking past the crumbling Sindicat Agrícola Centre del Priorat in Torroja, he would recall those few bottles of Priorat he had tasted from vintages in the 1970s, and he envisioned a future where such wines would be made again.

That’s how Dominik and his partners, Jaume Sabaté and Carlos Masia found themselves in possession of the old Cooperativa of Torroja in the heart of the Priorat– one with a roof threatening to collapse with the next storm and with plenty of other desperately needed renovations. For this new project fittingly name, Terroir Historic, they envisioned not only a negociant operation, but the rebirth of the local economy. With only about 100 residents in the village of Torroja and with a majority of them over 60 years old, Dominik, Jaume and Carlos wanted to encourage young people to remain in, or move back to the Priorat, to take over their parents’ and grandparents’ vines, to convert them to organic farming and to be able to earn a decent income from their efforts by selling Terroir Historic their grapes as well as working at their new “Cooperativa.” It is still largely a dream but one Dominik, Jaume and Carlos are avidly pursuing.

Dominik freely admits that the Negra from Terroir Historic will always be a Garnatxa-dominated blend with Carinyena playing a secondary role. Garnatxa makes for a friendlier young wine, and that is really the goal Dominik has with this cuvée. With a healthy dose of Garnatxa grown high in the Montsant and on clay-limestone soils, the profile of the Negra is lifted and enticing, floral and decided in the red-fruit spectrum. The remainder of the fruit comes from Garnatxa and Carinyena grown on schist which provides freshness and minerality. Fermented whole cluster and with indigenous yeasts, the Negre is fermented then aged for six months in a 5000L concrete tank.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist, alluvial, clay limestone

AGE OF VINES

A mix of young and old vines

ELEVATION

350–700 meters

VARIETIES

Garnatxa, Carinyena

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in concrete tank, gentle pigeage, 10 days on the skins before pressing

AGING

6 months in a 5000L concrete tank

ACCOLADES

90+ – 2015 Terroir Históric Negra – Wine Advocate



ERIC SOLOMON
SELECTIONS