



TERROIR AL LIMIT

Les Tosses

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. Both became enthralled by the region and made plans to return in 2001 to make their own wine. 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.

With the demands arising from increasing production at Terroir al Limit and additional farming responsibilities with the conversion to organic and biodynamic farming practices in conjunction with Eben Sadie spending more time in South Africa with his various projects, Dominik began working full time at Terroir al Limit in 2007. The goal at Terroir al Limit is to foster wines of infusion rather than extraction and elegance rather than the typical heaviness of the Priorat. This process of evolution is continuing with the gradual change to aging all their wines in concrete instead of oak to ensure the purest expression in each of their cuvées

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, Les Tosses' minuscule yields 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 Stockinger foudre (50%) and a concrete tank (50%).

ACCOLADES

97 – 2021 Les Tosses – James Suckling

97+ – 2021 Les Tosses – Wine Advocate

97 – 2019 Les Tosses – James Suckling

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Black slate

AGE OF VINES

90

ELEVATION

600 meters

VARIETIES

Carinyena

FARMING

*Certified organic (CCPAE) with
biodynamic practices*

FERMENTATION

*Hand harvested, whole cluster, natural
yeast fermentation in vat, no pigeage or
remontage, 2 week maceration/infusion*

AGING

*24 months in a Stockinger foudre
(50%) and a concrete tank (50%),
vegan*

