

# TERROIR AL LIMIT

## Terra de Cuques



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.

### ORIGIN

*Spain*

### APPELLATION

*Priorat*

### SOIL

*Schist, clay limestone*

### AGE OF VINES

*20-35*

### ELEVATION

*400-600 meters*

### VARIETIES

*Pedro Ximénez, Muscat d’Alexandria*

### FARMING

*Certified organic (CCPAE) with biodynamic practices*

### FERMENTATION

*Hand harvested, gentle pressing and whole clusters layered in fermentation vat, natural yeast, pressed after a 1 week maceration, fermentation finishes in a concrete tank*

### AGING

*16-20 months in concrete vats*

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

The Pedro Ximenez comes from vineyards in El Molar, where the soils are pebbly, clay-limestone rather than schist. Harvested by hand, the PX is layered whole cluster in a wine press and gently pressed by foot over a period of one hour; then, it is basket pressed, providing a combination of extraction, oxidation, and maceration. The Muscat, which comes from the village of Porrera, is fermented like red wine, with the grapes being layered whole-cluster in a fermentation vat and pressed down by foot. Once the vat is full, it is left undisturbed for a week, during which fermentation begins spontaneously. After a week, the Muscat is pressed and finishes fermentation in concrete tanks. These methods infuse the wine with the phenolic compounds of the skins without extracting the tannins. Cuques is a blend of Pedro Ximénez (90%) and Muscat d’Alexandria (10%).

### ACCOLADES

**93** – 2018 Terra de Cuques – James Suckling

**93** – 2017 Terra de Cuques – Wine Advocate

**93** – 2016 Terra de Cuques – James Suckling

