



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.

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 Terra de Cuques Negre (formerly Vi de Vila Torroja) is Dominik Huber's "village" wine and among his reds, the only one where he blends Garnatxa Negra with Carinyena. It comes from several vineyards ranging in age from 25–40 years old located around the village of Torroja, which are on primarily classic llicorella soils and a portion of the Garnatxa planted on much scarcer clay-limestone soils. The grapes are harvested by hand and layered, whole-cluster, into a fermentation tank where the grapes' weight produces just enough juice to begin fermentation. At this point, Dominik lets nature take its course. After a short maceration, the wine is transferred to concrete vats and Stockinger foudres to complete its primary and malolactic fermentations.

ORIGIN

Spain

APELLATION

Priorat

SOIL

Schist, clay limestone

AGE OF VINES

25–40

ELEVATION

400 meters

VARIETIES

Garnatxa Negra, Carinyena

FARMING

Certified organic (CCPAE) with biodynamic practices

FERMENTATION

Hand harvested, whole clusters layered in fermentation vat, natural yeast, pressed after a 1–2 week maceration, fermentation finishes in concrete tanks and Stockinger foudres

AGING

20 months in concrete tanks and Stockinger foudres



ACCOLADES

93 – 2022 Terra de Cuques – Wine Advocate

94 – 2021 Terra de Cuques – Wine Advocate

94 – 2021 Terra de Cuques – Vinous Media

