

# TERROIR AL LIMIT

## Les Manyes



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

*Clay limestone, chalk, gypsum*

### AGE OF VINES

*55*

### ELEVATION

*800 meters*

### VARIETIES

*Garnatxa*

### FARMING

*Certified organic (CCPAE) with  
biodynamic practices*

### FERMENTATION

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

### AGING

*24 months in concrete tanks*

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

Tasting Les Manyes blind is a thrilling exercise. Without a reference point to guide you, you find yourself wandering around the Mediterranean confused if you're in Spain, the Rhône, or Piedmont. There are a couple of reasons why Les Manyes is so unique in the Priorat. Firstly, this is not Garnatxa on llicorella; instead, it is Garnatxa Peluda grown on clay soils rich in chalk and gypsum located in the mountains above the village of Scala Dei – making for a wine with a distinctly different mineral profile that one normally expects from the Priorat. Secondly, it is made by Dominik Huber, who farms these grapes biodynamically, harvests them a few weeks before his neighbors, ferments them whole-cluster with indigenous yeasts, favors infusion over extraction, and presses half-way through the fermentation before finishing the wine and aging it in concrete tanks to preserve its soulful, red-fruit driven character.

### ACCOLADES

**99** – 2018 Les Manyes – Wine Advocate

**98** – 2017 Les Manyes – Wine Advocate

**100** – 2016 Les Manyes – Wine Advocate

