



# TERROIR AL LIMIT

## Terra de Cuques Blanc

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

Once a PX-focused blend from El Molar, with the 2021 vintage of Terra de Cuques, Dominik and Tatjana refocused this cuvée on the slate and clay-limestone soils of La Morera. Nestled in the Montsant mountains, La Morera is known for the freshness of its white wines due to its relatively cool climate and limestone soils. This is the ideal place for growing Garnatxa Blanca, which now makes up 60% of the blend, with Pedro Ximénez comprising the remaining 40%. After a manual harvest, the grapes are fermented whole-cluster for five days before pressing, and the wine finishes fermentation in concrete tanks, followed by six months of aging before bottling.

### ORIGIN

*Spain*

### APELLATION

*Priorat*

### SOIL

*Slate, clay-limestone*

### AGE OF VINES

*25-40*

### ELEVATION

*400-600 meters*

### VARIETIES

*Garnacha Blanca, Pedro Ximénez*

### FARMING

*Certified organic (CCPAE) with biodynamic practices*

### FERMENTATION

*Hand harvested, gentle pressing and whole clusters layered in fermentation vat, natural yeast fermentation, pressed after 5 days, fermentation finishes in a concrete tank for 8 months*

### AGING

*8 months in concrete tanks*

### ACCOLADES

94 – 2022 Terra de Cuques Blanc – James Suckling

93 – 2022 Terra de Cuques Blanc – Wine Advocate

93+ – 2021 Terra de Cuques Blanc – Wine Advocate

