



TERROIR HISTÒRIC

Priorat Blanc

While working on establishing Terroir al Limit, Dominik Huber became entranced with the history of the Priorat – it’s rhythms of life, the simple cuisine and the honest wines that honored their origins. There was a vital culture of wine that predated the modern revolution of winemaking in the Priorat, one that was worth exploring and rediscovering. When walking past the crumbling Sindicat Agrícola Centre del Priorat in Torroja, he would recall those few bottles of Priorat he had tasted from vintages in the 1970s, and he envisioned a future where such wines would be made again.

That’s how Dominik and his partners, Jaume Sabaté and Carlos Masia found themselves in possession of the old Cooperativa of Torroja in the heart of the Priorat– one with a roof threatening to collapse with the next storm and with plenty of other desperately needed renovations. For this new project fittingly name, Terroir Històric, they envisioned not only a negociant operation, but the rebirth of the local economy. With only about 100 residents in the village of Torroja and with a majority of them over 60 years old, Dominik, Jaume and Carlos wanted to encourage young people to remain in, or move back to the Priorat, to take over their parents’ and grandparents’ vines, to convert them to organic farming and to be able to earn a decent income from their efforts by selling Terroir Històric their grapes as well as working at their new “Cooperativa.” It is still largely a dream but one Dominik, Jaume and Carlos are avidly pursuing.

After a fateful tasting at Can Roca followed by the tasting menu, Dominik Huber became convinced that not enough attention was being paid to white wines in the Priorat. Out of the dozen courses he had, only about three were suited to red wines so when he got back to Torroja he set about creating two new wines at Terroir al Limit – Terra de Cuques and Pedra de Guix. Naturally when Dominik launched Terroir Històric in 2015, the white wasn’t going to be an afterthought and it in fact represents half of his production. A blend of Garnatxa Blanca and Macabeu, the Terroir Historic Blanc is pressed whole cluster, and ferments and ages for 6 months in a 5000L concrete tank. Nothing added, nothing taken away.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist, alluvial, clay limestone

AGE OF VINES

A mix of young and old vines

ELEVATION

350–700 meters

VARIETIES

Garnatxa Blanca, Macabeu

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, direct, whole cluster pressing, natural yeast fermentation in concrete tank

AGING

6 months in a 5000L concrete tank

ACCOLADES

92 – 2018 Priorat Blanc – James Suckling

92 – 2018 Priorat Blanc – Wine Advocate

91 – 2017 Priorat Blanc – James Suckling

