



COREOGRAFIA

Pas de Deux Montsant

Born in Serbia, Tatjana Peceric's first memorable experiences with the culture of wine didn't happen until she traveled to France as part of a traditional Serbian dance troupe. But, despite Serbia's ancient winemaking traditions, it was touring across France and experiencing the synergy between regional cuisine and wine that set her on her future path. So, when she had to choose what to study formally at university, she decided on a future as a winemaker and earned her degree in viticulture and pomology in Serbia before earning an MA while studying in France and Germany.

While working in Canada, Tatjana named three grape varieties as her favorites - Pinot Noir, Riesling, and Chardonnay. While she probably mentioned them because those were the main varieties made by her employer, her comments provide insight into her philosophy about wine. She named Pinot Noir because it required effort and intuition to get it right, Riesling for its liveliness and acidity, and Chardonnay for its ability to transmit terroir. Combining all these qualities makes understanding Tatjana's approach far better than comparing her wines to her peers in either the Priorat or the Montsant.

When she joined Terroir al Limit, one stipulation she insisted upon was the freedom to create her own project in addition to overseeing enology for Terroir al Limit and Terroir Sense Fronteres. This project, Coreografia, is named in recognition of her first cultural passion – dance.

Pas de Deux Montsant is sourced from a friend's vineyard in Cornudella del Montsant, the coolest, northernmost, and highest elevation part of the DO. This site is in the process of receiving biodynamic certification and is planted with 50-60-year-old Garnatxa Negra, Garnatxa Peluda, and Carinyena on red clay and gypsum soils. If one has followed Tatjana's works at Terroir al Limit and Terroir Sense Fronteres, this cuvée can best be seen as the culmination of all her efforts in Catalunya – an electric expression of place in its lingering and precise mineral, floral, and exotic red fruit notes.

ORIGIN

Spain

APPELLATION

Montsant

SOIL

Red clay, gypsum

AGE OF VINES

50–60

ELEVATION

700 meters

VARIETIES

Garnatxa Negra & Peluda, Carinyena

FARMING

Certified organic and in conversion to certified biodynamic

FERMENTATION

Hand harvested, whole-cluster, natural yeast fermentation in amphorae and tank, short maceration before pressing

AGING

6 months in amphorae (Garnatxes) and stainless steel (Carinyena)

ACCOLADES

94 – 2022 Pas de Deux Montsant – James Suckling

94 – 2022 Pas de Deux Montsant – Wine Advocate

95 – 2021 Pas de Deux Montsant – James Suckling

