



COREOGRAFIA

Priorat

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.

The deep ruby color of Tatjana's Priorat resembles that of an old-school rosé, but it is, in fact, a Clarete – a co-fermentation of red and white grapes. Once an old-fashioned style of winemaking, Clarete are seeing a resurgence as more winemakers in Spain are realizing that these can be serious and age-worthy while also being immensely pleasurable in their youth. This Clarete is a blend of 75% Garnatxa Negra with 25% Garnatxa Blanca that sees five days on the skins before pressing and aging in concrete eggs. Combining the qualities of a lighter-bodied red expressed by delicate tannins and fruit with the charm of a top-quality rosé and the elegance and refinement of a great white wine might seem impossible, but knowing Tatjana as well as we do, she is more than up for this challenge.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

40

ELEVATION

500 meters

VARIETIES

Garnatxa Negra & Blanca

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand harvested, whole-cluster, natural yeast co-fermentation, 5-day gentle maceration before pressing into concrete eggs to finish fermentation

AGING

6 months in concrete eggs

ACCOLADES

94 – 2022 Priorat – James Suckling

92+ – 2022 Priorat – Wine Advocate

93 – 2021 Priorat – Wine Advocate

