



TERROIR SENSE FRONTERES

Marcenca

The dramatic view from Dominik Huber and Tatjana Peceric's Les Manyes vineyard shows the tortured topography of the Priorat, their adopted home. Making wines in the Priorat has always been a challenging struggle against the torrid climate, steep hillsides, poor soils, and a generally conservative approach to grape growing and winemaking. But, being inclined towards organic and biodynamic cultivation and preferring wines of infusion rather than extraction, these two outsiders (Dominik from Germany and Tatjana from Serbia) must toil even more. Especially after all the accolades their distinctive wines earn year after year. So rather than look south from Les Manyes, they turned their attention to the north, where the DO of Montsant offers a diversity of *terruño* and a more liberal attitude about farming and winemaking. In 2017, they created Terroir Sense Fronteres, a range of wines from the Montsant as honest and forthright in expressing their origins as they've done in the Priorat with Terroir al Limit.

ORIGIN

Spain

APPELLATION

Montsant

SOIL

Red clay, gypsum

AGE OF VINES

50 years old

ELEVATION

800 meters

VARIETIES

Garnatxa Negra

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand-harvested, whole-cluster, natural yeast fermentation in concrete vats, 6-8 days maceration in cement tanks

AGING

6 months in concrete tanks after primary fermentation is complete

In the Montsant, they've assembled a diverse collection of sites. Some they own outright, while others are farmed organically under their supervision. They offer two village wines sourced from vines on sandy clay soils – a white called Brisat and a red called simply Negre. In addition, there are currently three single terroir offerings, *Vèrtebra* from La Figuera, just to the west of Priorat, and Marcenca and Guix Vermell from a vineyard close to Les Manyes but just over the border in Montsant. With less rigid regulations, a preference for sheltered sites, and their natural inclination for lithe and lively wines, the offerings from Terroir Sense Fronteres are slightly lower in alcohol and lighter in color than what they make in the Priorat. Still, they share the same vinous persistence, haunting aromas, mineral depths, and fruit precision.

The same dramatically tilted plateau where Dominik's Les Manyes vineyard is situated is also the setting of another plot of Garnatxa, Els Montalts. It just happens to be right over the border between Priorat and Montsant. This four-hectare parcel of 45-year-old Garnatxa is more exposed and at a slightly higher elevation—a dizzying 800m. The ethereal florality of mountain-grown Garnatxa is captured in the deceptively pale-colored Marcenca, proving that even in a Mediterranean climate, Dominik and Tatjana can find the fulcrum of lightness and density.

ACCOLADES

95 – 2022 Marcenca – Wine Advocate

93 – 2022 Marcenca – Vinous Media

94 – 2022 Marcenca – James Suckling

