



TERROIR AL LIMIT

Pedra de Guix

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

While Dominik Huber produces two white wines at Terroir al Limit, they are made quite differently. Dominik refers to Pedra de Guix as his “oxidative” white, while Terra de Cuques is his “skin contact” white. Guix is a blend of old-vines of Pedro Ximenez on clay soils in the village of Lloar, Macabeu on alluvial soils in the village of Poboleda, and Garnatxa Blanca on schist in the village of Torroja. After harvesting these varieties by hand, they are brought to the cellar and placed in a basket press where they are gently pressed over several hours into a concrete vat. Once aged in demi-muids, Dominik and Tatjana now prefer the more subtle oxidative aging of Stockinger foudre.

ORIGIN

Spain

APELLATION

Priorat

SOIL

Schist, clay limestone, alluvial

AGE OF VINES

50–80

ELEVATION

400–600 meters

VARIETIES

Pedro Ximénez, Macabeu, Garnatxa Blanca

FARMING

Certified organic (CCPAE) with biodynamic practices

FERMENTATION

Hand harvested, slow basket press and natural fermentation in concrete vats

AGING

Aged 18 months in 18HL Stockinger foudres

ACCOLADES

95 – 2022 Pedra de Guix – Wine Advocate

95 – 2021 Pedra de Guix – James Suckling

96 – 2021 Pedra de Guix – Wine Advocate

