

TERROIR SENSE FRONTERES

MONTSANT 'BRISAT'

ORIGIN

Torroja del Priorat (winery),
Montsant, Spain

STYLE & VARIETIES

Still dry white, Garnatxa Blanca

VINEYARD

Different within Montsant,
300-350 masl

SOIL

Clay and sand

AGE OF VINES

15-35 y/o

VITICULTURE

Organic practises

VINIFICATION

Manual harvest, native yeast,
whole bunches maceration for
4-6 days in stainless steel,
6 months aging in stainless
steel

OTHER

Brisat, a name that means
'skin-fermented' in Catalan

Imagine, if you will, a wine project born not of marketing metrics but of sheer curiosity. The kind that leads intrepid vignerons to peer over a border and fall in love with what they see in the dirt beneath their feet. Such is Terroir Sense Fronteres, the spirited sibling to Priorat's revered Terroir al Límit, brought to life in 2018 by Dominik Huber and Tatjana Peceric in the more relaxed, expressive terrain of DO Montsant.

The spark came when Dominik acquired the celebrated Les Manyes vineyard in Priorat. Included in the purchase was a small parcel of old Garnacha vines lying just metres away, yet technically within DO Montsant. The proximity was striking. The differences intriguing. Rather than force these vineyards into the Priorat mould, Huber and Peceric chose to let them speak in their own accent. Thus, Terroir Sense Fronteres, "terroir without borders", was born.

Where Priorat is granite and schist Montsant is clay and sand. Under Tatjana's meticulous guidance the Sense Fronteres range deftly balances personality with purity - early harvests, often whole-cluster fermentation, gentle extraction and an almost teasing absence of oak allow the vineyards' voice to come through unadorned. The result is wines that are joyfully drinkable and unmistakably of place.

Terroir Sense Fronteres is deliberately modest in scale, favouring a mosaic of small, expressive vineyard parcels over any notion of estate grandeur. At its heart lies the Els Montalts vineyard, a roughly 4 hectare plot of old Garnacha vines perched high on the Montsant/Priorat border, but the project extends well beyond this nucleus. Fruit is sourced from a carefully curated selection of sites across DO Montsant, including high-altitude vineyards near La Figuera and plots around Capçanes, spanning a wide range of soils and elevations that naturally preserve freshness. Garnacha is the undisputed protagonist, appearing both as single-vineyard expressions and as the backbone of blends, often joined by Cariñena for structure and savoury depth. On the white side, Garnacha Blanca and Macabeo take centre stage. As with everything in the project, scale, grape choice and site are not ends in themselves, but tools for clarity, allowing Montsant's many voices to be heard, unforced and unfiltered.



In the grand tradition of Spanish terroir lovers Terroir Sense Fronteres captures that rare combination of sincerity and style. It is a project that doesn't just cross a border on a map, but bridges wine-drinking with a sense of place, personality and pleasure. The aim is not to impress loudly, but to persuade quietly.

