

TERROIR AL LÍMIT

PRIORAT 'LES MANYES'

ORIGIN

Torroja del Priorat,
Priorat, Spain

STYLE & VARIETIES

Still dry red, Garnatxa Peluda
(‘Hairy Garnatxa’)

VINEYARD

West facing, ‘Grand Cru’
vineyard ‘Les Manyes’,
800 masl

SOIL

Clay limestone and chalk

AGE OF VINES

60 y/o

VITICULTURE

Organic certified

VINIFICATION

Manual harvest, native yeast,
whole bunch fermentation in
cement without extraction,
8 months aging in cement

Dominik Huber and Eben Sadie first crossed each other’s paths in 2001, at Mas Martinet winery; Dominik, German by birth, a wine fanatic with background in business administration and devotion in culinary arts; Eben, a young cherished enologist from South Africa. At the speed of blazing Priorat light they became partners, taking the leap too examine and soon to master the Catalan region.

The Pérez family of Mas Martinet reached out a hand, supported and helped the chaps to invest in some fruit and lease a petite cellar corner. Their first vintage (Dits del Terra) where vinified already the same year they gathered together. After another two years they had grown out of the cellar and moved forward and settles at a new location, the village of Torroja del Priorat. Additional site-specific cuvées just kept on coming.

Increased production started to heat the must-have demands on the market. Eben was spending more time back in South Africa with his separate projects while Dominik devoted himself into the cultivation responsibilities, started working full time with Terroir al Limit in 2007. During the time on building the estate Dominik got enchanted with the history of the region; it’s simple cuisine and the genuine wines the honored the area, remembering those bottles he had tasted from 1970 vintages, envisioned the future where such wines could be made again. With a new presence, improved quality of healthier fruit coming into the cellar from the growing number of vineyard sites the realization that ripe, concentrated grapes in combination with their, at the time, extractive winemaking with barrique aging did not show their lands honest purity.

The 225-liter barrels where thereupon replaced, beneficial approaching a gentler style of vinification, preferring whole cluster and avoiding pigéage and remontage. Overall setting the goal to raise and favor wines of infusion rather than extraction, foster wine of grace instead of the ordinary density of the region.

Their holdings stretch over 25 hectares of llicorella, clay limestone and alluvial clays, on 350- 800 meters of elevation. Vines aging between 25-90 years of age and are manually harvested. Organic (certified CCPAF) and biodynamics practices are holistically applied, a tough job in a region as blazing hot and bone-dry as the Priorat summers.



Attentively touch to assure moist vitality of the soli is acquired, all to ensure less hydric stress on the vines and allowing for an earlier harvest of physiologically ripe fruit.

The grapes are pressed whole cluster (white; Garnatxa Gris; Garnatxa Blanca, Pedro Ximénez, Macabeo) or fermented whole cluster (reds; Garnatxa, Carinyena) without manipulation. The wines are age mainly in concert tanks and inox. Eben left the domaine of the talented hands of Dominik in 2011.

Since its founding Terroir al Limit has matured in the bigger picture of their terroir's complexity, in its entirety grasping the understanding of the region's similarities and potential to produce elegant and crystalline wine resembling the wines of Burgundy. And with each new year the vintages become even more and more of a luminous fluid proof on their authentic view of the region, testament a most delicately refined and colorful pathwork of wines that the region is capable of.

Tasting 'Les Manyes' is a thrilling exercise. Without a reference point to guide you, you find yourself wandering around the Mediterranean confused if you're in Spain, the Rhône or Piedmont. There are a couple of reasons why 'Les Manyes' is so unique in the Priorat. Firstly, this is not Garnatxa on llicorella; instead, it is Garnatxa Peluda grown on clay soils rich in chalk and gypsum located in the mountains above the village of Scala Dei – making for a wine with a distinctly different mineral profile that one normally expects from the Priorat.

Secondly, it is made by Dominik Huber, who farms these grapes biodynamically, harvests them a few weeks before his neighbors, ferments them whole-cluster with indigenous yeasts, favors infusion over extraction, and presses half-way through the fermentation before finishing the wine and aging it in concrete tanks to preserve its soulful, red-fruit driven character.