



TERROIR AL LÍMIT | PRIORAT

Pedra de Guix 2017



Dominik Huber wanted the first white wine in his Terroir al Límit range to showcase the transcendental heights and essential importance of whites in Mediterranean cuisine. And so Pedra de Guix was born. An “oxidative” counterpoint to Terra de Cuques, Guix is a blend of old vines of the region’s most important white varieties: Pedro Ximenez, Macabeo and Grenache Blanc. Steep slopes and concentrated fruit, together with a traditional approach in the cellar. Following a hand harvest, the whole bunches undergo a gentle basket pressing, vinification in cement tanks, and then two years of aging in French oak tonneaus (500 l) and foudres (1200 l). The PX is left alone to undergo a controlled oxidation before blending.

The hands-off biodynamic approach reflects the alluring taste of time and patience, a gentle velvet beauty that moves with waves of citrus, nuts and flowers across the palate. Rich, soft and ripe. The longer it is opened, the fresher it becomes in the glass, developing tension, depth, and a mouthwatering salinity expressing the soils of the region: clay, alluvial and slate. Anything but a simple pour and go, this is ultimately an expression of tradition and place.

Vineyards

Location Pedro Ximenez from Lloar, Macabeo from Torroja, Grenache Blanc from Poboleda

Age 50 - 80 years old

Altitude 400 - 600 meters

Varieties 1/3 Pedro Ximenez, 1/3 Macabeo, 1/3 Grenache Blanc

Soils Pedro Ximenez in clay, Macabeo in river soil, Grenache Blanc in slate

Technical details

Production 3,300 bottles

Yield 3,000 kg per hectare

Alcohol 13 %