

Arbossar 2022 Terroir al Límit - 75 cl.

The Arbossar cuvée is a 100% Carignan from sheer slopes between 300 and 350 m high, facing North. The result is quite exceptional.



Vinification

Biodynamic and non-interventionist. The bunches are not de-stemmed and vinified whole. Then they are left to macerate slowly, without adding any enzymes or yeasts. No pumping over and no treading during fermentation. This is the only way to obtain such a refined Priorat wine.



Storage potential

Drink as from : 2027
Best moment : 2031-2035
Until : 2037



To serve

In a large Burgundy-style glass.



Trial analysis

Austere at first, it opens up quickly with air. Then you get quite a lot of red fruit, first on the nose, then on the palate. The tannins are firm but also get softer with oxygen. This very mineral and refined wine deserves some calm to be fully appreciated.

Description domain

Terroir al Limit means wines that express their origin to the max. Located in Torroja, this biodynamic estate makes unique wines, mainly out of Carignan.



Wine style:

Mediterranean, elegant and mineral



Assembly

Cariñena (100%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Terroir al Limit



Biodynamic