

Terra de Cuques blanc 2022

Terroir al Límit - 75 cl.

This is the white "village wine" of Terroir al Limit. It is mainly composed of Pedro Ximénez, both spicy and Mediterranean, and a little Muscat d'Alexandrie. Refinement and minerality at its best!



Vinification

The Pedro Ximénez grapes are first foot-trodden for an hour, then delicately crushed in a vertical press. During the whole process, extraction, oxidation and maceration interact, which gives this wine its particular expression.



Storage potential

Drink as from : 2023
At its peak : 2024-2025
Until : 2027



To serve

Best decant before serving, slowly, in a large glass, at around 14°C.



Trial analysis

Very mineral. Spicy on the nose (anis, botanicals), in short, very Mediterranean. A beautiful texture on the palate, very refined. Long and very expressive of its terroir.

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, fresh gourmet wine



Assembly

Pedro Ximénez (90%),
Moscatel de Alejandria (10%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Terroir al Límit



Biodynamic