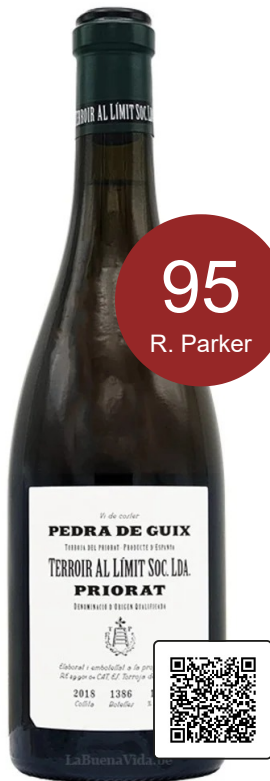


Pedra de Guix 2022 Terroir al Límit - 75 cl.



Limestone or gypse, in catalan. Which looks more like the soils of Jerez than any other part of the Priorat denomination. This top cuvée of estate is a blend of Macabeu, PX (back to Jerez!) and grenache blanc.



Vinification

The grapes are pressed in an old vertical press. The bunches are first foot trodden for one hour, then the press delicately finishes the job. During the process, there is interaction between extraction, oxidization and maceration, hence the particular expression of this wine. The it is aged for 2 years in big vats, of which 1 year on its lees.



Storage potential

Drink as from : 2024
Best moment : 2026-2028
Until : 2031



To serve

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



Trial analysis

Golden colour. Complex on the nose, spicy and mineral with a hint of positive oxidization. Salty and very Mediterranean on the palate. Superb!

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, powerful and mineral



Assembly

Macabeu (34%), Garnatxa blanca (33%), Pedro Ximénez (33%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Terroir al Límit



Biodynamic