



TERRA DE CUQUES BLANC 2017 VI DE TERRA VIVA

This rich, textured blend of Pedro Ximenez (90 %) and Muscat d’Alexandria (10 %) is only the second white wine to grace the Terroir al Limit family. The clay soils of El Molar, an ancient mining village at the southern end of Priorat, offer an ideal haven for 25-year old Pedro Ximenez (PX) vines that yield fruit of unparalleled finesse from these north-facing vineyards. The power of the skin-contact PX is softened with the cool floral beauty of Muscat d’Alexandria from the llicorella slate hills of nearby Porrera.

Whole clusters are layered in fermentation vessels for 5 - 7 days, then pressed in an old vertical basket press into small concrete tanks to emphasize the individuality of each lot and aged for 14 months. The traditional combination of extraction, oxidation and maceration encourages sleek and structured layers - almost more red in style than white - to emerge on the palate and convey the unmistakable voice of the sites. From an initial rich, fino-like character emerges a wine of tension and freshness, racy citrus layers of white currant, mirabelle and spring flowers. A singular expression that belies the full finesse and depth of the region.

Vineyards

Location	Pedro Ximenez from El Molar Muscat from Porrera
Age	25 - 30 years old
Altitude	400 - 600 meters
Varieties	90 % Pedro Ximenez 10 % Muscat de Alexandria
Soils	Pedro Ximenez in clay Muscat in slate

Technical details

Production	6.668 bottles
Yield	3,500 kg per hectare
Alcohol	13,5 %