



TERROIR AL LÍMIT | PRIORAT

Arbossar 2021

Defying the winemaking wisdom of the time, Dominik Huber embraced the beauty and challenge of revitalizing the ancient Carignan vines of this north-facing L'Arbossar vineyard. Many of the plantings on these steep 1.6 hectares date back to 1910, placing them among the oldest in the region. L'Arbossar is an homage to both tradition and daring, marked by an elegant interplay between sun, shadow and the very wind that runs through the vines on these steep, 400-meter-high llicorella slopes. Crafted using whole bunch fermentation, 8 months vinification and aging in cement.

The wine opens with aromatic red and blue fruits and heady herbs of rosemary and sage. It echoes the dichotomy of the rugged Priorat landscape and fresh, crunchy fruit. Sleek and concentrated, with a nearly pristine purity, electric acidity and lingering finish. A wine with French soul, German head and Spanish heart.



Vineyards

Location	Torroja del Priorat
Age	90 years old
Altitude	350 - 400 meters
Orientation	North
Varieties	100 % Carignan
Soils	Slate/granite

Technical Specifications

Production	4,200 bottles
Yield	2,500 kg per hectare
Alcohol	13.5 %