



TERROIR AL LÍMIT | PRIORAT

Pedra de Guix 2021



Dominik Huber wanted the first white wine in his Terroir al Límit range to showcase the transcendental heights and essential importance of whites in Mediterranean cuisine. And so Pedra de Guix was born. An “oxidative” counterpoint to Terra de Cuques, Guix is a blend of old vines of the region’s most important white varieties: Pedro Ximenez, Macabeo and Grenache Blanc. Steep slopes and concentrated fruit, together with a traditional approach in the cellar. Following a hand harvest, the whole bunches undergo a gentle basket pressing, vinification in cement tanks, and then aged for 8 months in cement. The PX is left alone to undergo a controlled oxidation before blending.

The hands-off biodynamic approach reflects the alluring taste of time and patience, a gentle velvet beauty that moves with waves of citrus, nuts and flowers across the palate. Rich, soft and ripe. The longer it is opened, the fresher it becomes in the glass, developing tension, depth, and a mouthwatering salinity expressing the soils of the region: clay, alluvial and slate. Anything but a simple pour and go, this is ultimately an expression of tradition and place.

Vineyards

Location	Pedro Ximenez from Lloar, Macabeo from Torroja, Grenache Blanc from Poboleda
Age	50 - 80 years old
Altitude	400 - 600 meters
Varieties	1/3 Pedro Ximenez, 1/3 Macabeo, 1/3 Grenache Blanc
Soils	Pedro Ximenez in clay, Macabeo in river soil, Grenache Blanc in slate

Technical Specifications

Production	3,800 bottles
Yield	1,800 kg per hectare
Alcohol	13.5 %