



# TERROIR SENSE FRONTERES

## Brisat de Montsant

The dramatic view from Dominik Huber and Tatjana Peceric's Les Manyes vineyard shows the tortured topography of the Priorat, their adopted home. Making wines in the Priorat has always been a challenging struggle against the torrid climate, steep hillsides, poor soils, and a generally conservative approach to grape growing and winemaking. But, being inclined towards organic and biodynamic cultivation and preferring wines of infusion rather than extraction, these two outsiders (Dominik from Germany and Tatjana from Serbia) must toil even more. Especially after all the accolades their distinctive wines earn year after year. So rather than look south from Les Manyes, they turned their attention to the north, where the DO of Montsant offers a diversity of *terruño* and a more liberal attitude about farming and winemaking. In 2017, they created Terroir Sense Fronteres, a range of wines from the Montsant as honest and forthright in expressing their origins as they've done in the Priorat with Terroir al Limit.

### ORIGIN

*Spain*

### APPELLATION

*Montsant*

### SOIL

*Sandy clay*

### AGE OF VINES

*15-35*

### ELEVATION

*300-350 meters*

### VARIETIES

*Garnatxa Blanca*

### FARMING

*Certified organic (CCPAE)*

### FERMENTATION

*Hand harvested, 1/2 direct press, 1/2 fermented on the skins for 5-7 days, natural yeast fermentation in tank*

### AGING

*6-8 months in stainless steel tanks*

In the Montsant, they've assembled a diverse collection of sites. Some they own outright, while others are farmed organically under their supervision. They offer two village wines sourced from vines on sandy clay soils – a white called Brisat and a red called simply Negre. In addition, there are currently three single terroir offerings, *Vèrtebra* from La Figuera, just to the west of Priorat, and *Marcenca* and *Guix Vermell* from a vineyard close to Les Manyes but just over the border in Montsant. With less rigid regulations, a preference for sheltered sites, and their natural inclination for lithe and lively wines, the offerings from Terroir Sense Fronteres are slightly lower in alcohol and lighter in color than what they make in the Priorat. Still, they share the same vinous persistence, haunting aromas, mineral depths, and fruit precision.

Brisat was once a blend of *Garnatxa Blanca* and *Macabeu*, but in 2021, Tatjana decided to make it from *Garnatxa* alone. However, she has kept the same approach; half the wine is vinified on its skins for 5-7 days, while the rest is pressed directly into stainless steel tanks for fermentation. Brisat is aged in tank for 6-8 months to preserve the wine's fruit character and freshness. Brisat is the Catalan term for skin-contact white wines.

## ACCOLADES

92 – 2022 Brisat – Wine Advocate

92 – 2022 Brisat – James Suckling

92 – 2021 Brisat – Wine Advocate

