

#### ORIGIN

Spain

#### **APPELLATION**

Montsant

#### SOIL

Red clay, gypsum

#### AGE OF VINES

40-80 years old

#### **ELEVATION**

 $700\ meters$ 

#### **VARIETIES**

Garnatxa Fina

#### **FARMING**

Certified organic (CCPAE)

#### **FERMENTATION**

Hand-harvested, whole-cluster, natural yeast fermentation in concrete vats, 10day maceration before pressing

#### AGING

8 months in concrete tanks after primary fermentation is complete





# TERROIR SENSE FRONTERES

## Vèrtebra de la Figuera

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.

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.

Leaving El Molar and heading north into the Montsant Mountains on the T-730 will lead you to the village of La Figuera and its Ermita de Sant Pau, with a view that, on clear days, allows one to see the seven surrounding provinces. While any drive into the mountains with the promise of a stunning view is enticing enough, what brought Dominik and Tatjana here is a high-elevation, old-vine vineyard of Garnatxa Fina, a large-berried and thin-skinned variation of Garnatxa. With red-clay soils interlaced by layers of gypsum, this site was reminiscent of Les Manyes, making for their most Pinot-esque version of pure Garnatxa. Unlike Pinot's many broken promises, however, this site consistently delivers.

### **ACCOLADES**

94 – 2022 Vèrtebra de la Figuera – Wine Advocate

93 – 2022 Vèrtebra de la Figuera – James Suckling

94 – 2021 Vèrtebra de la Figuera – Decanter

