

ACUSP

2018

TYPE

Red
Pyrenees. Pallars Jussà

PRODUCTION

Hand harvested and using small boxes of 10kg. The grapes come exclusively from our single estate vineyard. This wine was fermented in stone vats from the XII C, new French barriques and in small stainless steel tanks. It went through malolactic in French oak barrels where the wine aged for 12 months.

VARIETIES

Pinot Noir 100%

NUMBER OF BOTTLES

18.000 bottles of 75 cl
250 bottles of 1,5 l

TECHNICAL DATA

Alcohol: 12,92 % vol.
pH: 3,55
Total acidity: 5,5 g/l

D.O. Costers del Segre



Acusp comes from latin 'cuspis' and means the top of a mountain.

We founded it in the first texts that refers to Castell d'Encus. On the Encus mountain range is were our Pinot Noir vineyard are situated.

TASTING NOTES

COLOUR

Ripe pomegranate.

AROMA

Notes of fine leather, cranberries, ripening cherries. Small notes of vanilla, noble wood.

PALATE

At first, slight notes of tobacco. Important structure and certain quince notes.

AFTER TASTE

Wine with great potential that will develop through aging in bottle.

COMMENTS

Precipitation may occur due to the fact that the wine has not been clarified nor filtered.

"High-density vines, very special soils, and extreme mountain viticultural conditions require a gardener's attentive care to bring the best grapes for this ne Pinot Noir from the Acusp mountain. Fermented with wild yeasts in XII century rock-hewn vats, followed by gentle winemaking, this wine needs some bottle time to reach its full complexity".

Raül Bobet

POINTS

Robert Parker

Acusp 2018. 95 / 100 | Acusp 2017. 92+ / 100
Acusp 2016. 93+ / 100

 **CASTELL D'ENCUS**
PYRENEES ESTATE VINEYARD