

# EKAM

2019

## TYPE

White  
Pyrenees. Pallars Jussà

## PRODUCTION

Hand picked grapes in small 10 kg cases from the estate blocks. A small percentage of the grapes were harvested with noble root. Fermented in 25hl and 50hl small tanks at low temperature.

## VARIETIES

85% Riesling, 15% Albariño

## NUMBER OF BOTTLES

35.000 bottles 75 cl  
250 bottles 1,5 l

## TECHNICAL DATA

Alcohol: 12,49 % vol.  
pH: 2,92  
Total acidity: 8,2 g/l



## Ekam means 'unity' in Sanskrit.

This unity is the entity from which the univers is formed.

## TASTING NOTES

### COLOUR

Light straw yellow.

### AROMA

High intensity with floral notes of daisies, mango and grapefruit.

### PALATE

Dry peach and lime citrus notes. Long, with good freshness and acidity.

### AFTER TASTE

Long, fruity and complex.

### COMMENTS

This wine will develop in the bottle all the complexity of cold weather Rieslings, always followed by an integrated acidity.

*“The search for natural acidity is intelligently realized in this wine. Exceptional ageing potential makes this a wonderful wine to keep in your collection. The balanced evolution of this wine brings forward light kerosene notes in harmony with natural citric mineral elements”.*

*Raül Bobet*

## POINTS

Robert Parker

**Ekam 2019. 93 / 100 | Ekam 2018. 91 / 100**

**Ekam 2017. 93 / 100**