QUEST 2016

TYPE

Red wine Pyrenees. Pallars Jussà

PRODUCTION

Hand harvested using small boxes of 10kg. The grapes come exclusively from our single estate vineyard. The wine was fully fermented in the stone gravity vats which were used by the Hospitaliers monks in the XII century. It went through malolactic fermentation in French barrels where the wine aged for 16 months.

VARIETIES

Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot

NUMBER OF BOTTLES

8.200 bottles 75 cl 120 bottles 1.5 l

Alcohol: 13.9 % vol.

TECHNICAL DATA pH: 3,4 Total acidity: 6,0 g/l



Quest, a word original from Latin, it means 'search'.

This search, asking to yourself, belongs to our ADN and we understand it as a learning to produce fresh and elegant wines.

TASTING NOTES

COLOUR

Dark red cherry colour.

AROMA

Tobacco, blackberries and spicies (black tea, pepper).

PALATE

Fresh fruit with fine notes of vanilla. with smooth tannins and a long finish.

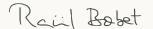
AFTER TASTE

Intense with a lively acidity and long tasting.

COMMENTS

This wine will develop all its complexity while aging in bottle.

"We respond by playing with just the right soils, utilizing loving viticultural practices and making precise massal selections. Quest is the successful full-fermentation in XII century stone gravity fermentation vats, permitting an elegant, complex and dierentiated wine to emerge. We hope you enjoy every sip of this wine - a testament to tenacity".



POINTS

Robert Parker

Quest 2017. 94 / 100 Quest 2016. 94 / 100 Quest 2015. 93 / 100 | Quest 2014. 93 / 100

Quest 2013. 94 / 100

