

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

TECHNICAL DATA

Alcohol: 13,9 % vol.
pH: 3,4
Total acidity: 6,0 g/l

D.O. Costers del Segre



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 spices
(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 differentiated wine to emerge. We hope you enjoy every sip of this wine – a testament to tenacity".

Raül Bobet

POINTS

Robert Parker

Quest 2017. 94 / 100 | **Quest 2016. 94** / 100

Quest 2015. 93 / 100 | **Quest 2014. 93** / 100

Quest 2013. 94 / 100

 **CASTELL D'ENCUS**
PYRENEES ESTATE VINEYARD