

TALEIA

2018

TYPE

White
Pyrenees. Pallars Jussà

PRODUCTION

Manual harvesting in small boxes of 10kg of grapes coming solely from the own farm. A part of the wine has been fermented in barrels of new French oak, with a certain period of aging on lies. The rest of the wine has been elaborated in small stainless tubes of 25 hl and in stone carved vats from s.XII.

VARIETIES

85% Sauvignon Blanc, 15% Semillon

NUMBER OF BOTTLES

20.900 bottles 75 cl
190 bottles 1,5 l

TECHNICAL DATA

Alcohol: 12,4 %
pH: 3,0
Total acidity: 7,0 g/l

D.O. Costers del Segre



Taleia in Catalan means 'obsession'

This is what Castell d'Encus project means for Raül.

TASTING NOTES

COLOUR

Light straw yellow.

AROMA

Notes of vanilla, quince and apricot.

PALATE

Fine and silky, with a nervous entry and a long and salty finish. Pear notes.

AFTER TASTE

Long and complex.

COMMENTS

This wine will develop an important complexity in the bottle. Thanks to its acidity, it will have a very good aging (up to 20 years), as long as it is stored under suitable conditions and temperatures. Good range of possibilities in pairing, nothing opulent.

"This Sauvignon Blanc is the result of painstaking efforts to create a long and complex wine while avoiding strident intensity. Fermented with wild yeasts in XII century stone vats hewn directly into the mountainside, this special wine has its own distinct personality".

Raül Bobet

POINTS

Robert Parker

Taleia 2018. 93 / 100 | Taleia 2017. 92 / 100

Taleia 2016. 92 / 100