

THALARN

2017

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

Syrah 100%

NUMBER OF BOTTLES

10.000 bottles of 75 cl

TECHNICAL DATA

Alcohol: 13,40 % vol.
pH: 3,52
Total acidity: 5,6 g/l



D.O. Costers del Segre

Thalarn is the medieval name of the municipality of 'Talarn'.

Castell d'Encus is situated in Talarn municipality and belongs to the region of Pallars Jussà.

TASTING NOTES

COLOUR

Violet red.

AROMA

Intens, with notes of medlar and fresh sorbs.

PALATE

Hedonistic in the mouth. Notes of fresh figues and freshly ground pepper.

AFTER TASTE

Long and complex.

COMMENTS

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

"The Syrah wine family permits a variety of enological interpretations – from graceful to robust. Avoiding the common fruit-forward tendency, we chose instead to elicit spicy, elegant notes, favoring finesse over extraction".

Raül Bobet

POINTS

Robert Parker

Thalarn 2017. 93 / 100 | **Thalarn 2016. 94** / 100

Thalarn 2015. 95 / 100 | **Thalarn 2014. 95** / 100

 **CASTELL D'ENCUS**
PYRENEES ESTATE VINEYARD