

ACUSP

2019

TYPE

Red
Pyrenees. Pallars Jussà

PRODUCTION

Handharvested using small boxes of 10kg. The grapes come exclusively from our single estate vineyard. This wine was fermented in stainless steel tanks and in stone vats from the 12th century. All the wine underwent malolactic fermentation in French oak barrels.

VARIETIES

Pinot Noir 100%

NUMERO OF BOTTLES

8.500 bottles of 75 cl
150 bottles of 1,5 l

TECHNICAL DATA

Alcohol: 13,21 % vol.
pH: 3,6
Total acidity: 5,3 g/l

D.O. Costers del Segre



Acusp comes from latin ‘cuspis’ and means the top of a mountain.

We find this word in the first texts that refer to Castell d’Encus. On the Encus mountain range is where our Pinot Noir vineyards are situated.

TASTING NOTES

COLOUR

Ripe pomegranate.

AROMA

Intense. Notes of cherry and raspberry with light hints of fresh licorice.

PALATE

Sweet tannins, with notes of cherry and integrated vanilla.

AFTER TASTE

Persistent.

COMMENTS

Precipitation may occur due to the fact that the wine has not been clarified nor filtered. Decanting the wine is recommended. The wine will improve in the bottle.

“High-density vines, very special soils, and extreme mountain viticultural conditions require a gardener’s attentive care to bring the best grapes for this elegant Pinot Noir. Fermented with wild yeasts in 12th century rock-hewn vats, followed by gentle winemaking, this wine needs some bottle time to reach its full complexity”.

SCORES

Robert Parker

Acusp 2019. 93 / 100 | **Acusp 2018. 95** / 100
Acusp 2017. 92+ / 100 | **Acusp 2016. 93+** / 100

CASTELL D'ENCUS
by Raül Bobet