

CASTELL D'ENCUS • ACUSP

TYPE
RED, COSTERS DEL SEGRE

LOCATION
PYRENEES, PALLARS JUSSÀ, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Pinot Noir

Vines Age: ~15 years

Elevation: 3,280 ft.

Soil: Calcareous loam of marine origin

Climate: High altitude, mountain Mediterranean

Harvest: Handpicked, in 10 kg boxes

WINEMAKING

Winemaker: Raül Bobet

Fermentation: 20% in open-air, 12th-century stone-carved vats (lagares), 80% stainless steel vats, indigenous yeast used

Maturation: 12 months in 225-liter French oak barrels, 5 months in bottle

WINE

Alcohol: 13 %

Production: Less than 500 cases

PITCH

- Bobet is one of the most revered winemakers in Spain, and is co-owner of one of the top wines of Spain: Ferrer-Bobet (Priorat).
- Similar to Côtes de Nuits Burgundy.
- Indigenous yeast fermentation.
- Drink well now and will continue to improve over 10 years from vintage.
- Ample acids and fine tannin make the wine complementary to variety of food and all meat cuts.

TASTE

2016: "It's all about red fruit and spice with the lightness of watermelon and the depth of one of the best Pinot Noirs in Spain. The palate is harmonious, balanced, with refined tannins and integrated acidity. It's velvety and very tasty." The Wine Advocate.

THINK

Red Burgundy, Côtes de Nuits

AWARDS AND PRIZES

The Wine Advocate: **92+** (2017), **93+** (2016), **93** (2014), **93** (2013), **93** (2012), **92** (2010), **91** (2009)

Guía Peñín: **93** (2015), **94** (2014), **94** (2012), **93** (2011), **92** (2010), **91** (2009)

