CASTELL D'ENCUS • QUEST

TYPE

RED, COSTERS DEL SEGRE

LOCATION

PYRENEES, PALLARS JUSSÀ, CATALUNYA, SPAIN





VINEYARD

Grape Varieties: Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot

Vines Age: \sim 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: In open air, 12th-century stone-carved vats (lagares),

indigenous yeast

Maturation: Undergoes malolactic fermentation and then spends 17 months in

225-liter French oak barrels

WINE

Alcohol: 14.3% Production: 1600 cases

PITCH

- Small production.
- Winemaker & proprietor Raül 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).
- Classified Bordeaux level.
- Drinks well now and will continue to improve over 15 years from vintage.
- Ample acids make the wine complementary to variety of dishes.
- Quest, a word original from Latin, it means 'search'. This search, questioning ourselves, belongs to our DNA and we understand it as a learning to produce fresh and elegant wines.

TASTE

2013: "The dominant aromas are herbal, very spicy, with the oak in the background and a mixture of different berries and herbs. The palate shows the elegant tannins of the Bordeaux varieties, a clear Atlantic accent with good acidity and a remarkable length. It has subtle elegance and it should age in bottle for a long time. I like this very much. It would be interested to follow its evolution." The Wine Advocate.

THINK

Bordeaux, Pauillac, Brunello di Montalcino.

AWARDS, SCORES AND PRIZES

The Wine Advocate: 94 (2016), 93 (2015), 93 (2014), 94 (2013), 92 (2012),

91 (2011), **92** (2010), **90** (2009)

Guía Peñín: 93 (2014), 92 (2013), 94 (2012), 96 (2011), 91 (2010)

Robert Parker: 94 (2018), 94 (2017), 94 (2016), 93 (2015), 93 (2014), 94

(2013)

