

CASTELL D'ENCUS • TÄIKA

TYPE
**SPARKLING, COSTERS DEL
SEGRE**
LOCATION
PYRENEES, PALLARS JUSSÀ, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Sauvignon Blanc and Semillon
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: 5 days in 2,500-liter vats, only indigenous yeast from the vineyard, fermentation is stopped when the wine has enough residual sugar to ensure fermentation in bottle without additional sugar i.e. All sugar needed to produce the CO2 comes from the grapes themselves.
Maturation: Aged in bottle for 60 months

WINE

Alcohol: 12.2%
Production: 533 cases

PITCH

- Bobet is one of the most revered winemakers in Spain & is co-owner of one of the top wines of Spain: Ferrer-Bobet (Priorat).
- Similar to Crémant de Bordeaux, but more bubbles.
- Drinks well now and will continue to improve over 10 years from vintage.
- Ample acids make the wine complementary to variety of food.
- Bubbles and autolytic textures make the wine perfect with spicy food and cuisine such as Szechuan, Thai and Mexican.
- Taïka means 'magical' in Finnish. Related to the silence and the spiritual moments very present in Lapland and Scandinavian countries. Same pronunciation in Japan, meaning 'new wave'.

TASTE

Mineral notes, some lactic aromas from aging in bottle and white fruit (white peach). Tender and fine bubbles that fill the mouth. Complex, elegant and nice acidity.

THINK

Champagne Côte des Bar, Crémant de Bordeaux

AWARDS AND PRIZES

The Wine Advocate: 91-93 (2013), 90+ (2012)
Guía Peñín: 90 (2013), 90 (2012)
Robert Park: 94 (2016), 94 (2014), 93 (2013)