

CASTELL D'ENCÚS • TALEIA

TYPE
WHITE, COSTERS DEL SEGRE
LOCATION
PYRENEES, PALLARS JUSSÀ, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Sauvignon Blanc and Semillon
Vines Age: 15 years
Elevation: 3,115 ft.
Soil: Franc calcàric
Climate: High altitude, mountain Mediterranean
Harvest: Handpicked, in 10 kg boxes

WINEMAKING

Winemaker: Raül Bobet
Fermentation: 30% in 12th-century stone-carved vats (lagares), 40% in barrel, 30% in 2,500-liter and 500-liter stainless steel vats, indigenous yeast used.
Maturation: 5 months on fine lees, 6 months in bottle

WINE

Alcohol: 12.5 %
Production: 2,500 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).
- Drinks well now and will continue to improve over 10 years from vintage.
- Ample acids make the wine complementary to variety of food.
- 'Taleia' means obsession in Catalan - Obsession, passion, a bit of madness... It refers to what the project of Castell d'Encús represents for Raül.

TASTE

On the nose, notes of peach and dried peaches, and subtle hints of fine vanilla. On the palate, a persistent nerve, unripe fruit syrup in the end.

AWARDS, SCORES, AND PRIZES

The Wine Advocate: **93** (2018), **92** (2017), **93** (2016), **92** (2014), **92+** (2013), **92** (2012), **92** (2011), **90** (2010), **92** (2009)
Robert Parker: **93** (2018), **92** (2017), **92** (2016)
Guía Peñín: **93** (2016), **93** (2015), **92** (2014), **91** (2013), **94** (2012), **94** (2011), **94** (2010), **94** (2009), **92** (2008)