

CASTELL D'ENCUS • THALARN

TYPE

RED, COSTERS DEL SEGRE

LOCATION

PYRENEES, PALLARS JUSSÀ, CATALUNYA, SPAIN



VINEYARD

Grape varieties: Syrah

Vines Age: ~15 years

Elevation: 2,950 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), 40% in steel tanks and 40% in French oak barrels with indigenous yeasts. The wine undergoes malolactic fermentation.

Maturation: 12 months in 225-liter new French oak barrels, 5 months in bottle, no fining, no filtration.

WINE

Alcohol: 13.2 %

Production: Less than 2800 cases

PITCH

- Winemaker & proprietor Raül Bobet is one of the most revered winemakers in Spain, & is co-owner of one of the top wines of Spain: Ferrer-Bobet (Priorat).
- Drinks well now and will continue to improve over the next 10 years.
- Great acid and fine tannins make the wine complementary to variety of dishes.
- Thalarn is the medieval name of the municipality of 'Talarn'. Castell d'Encus is situated in Talarn municipality and belongs to the region of Pallars Jussà.

TASTE

2015: "The wine had floral and spicy characteristics with hints of licorice, fennel and some other Mediterranean herbs. The palate felt balanced, with very fine tannins, polished and with very integrated oak." -The Wine Advocate

THINK

Northern Rhône, Côte Rôtie, Hermitage

AWARDS, SCORES AND PRIZES

The Wine Advocate: **93** (2017), **94** (2016), **95** (2015), **95** (2014), **93** (2013), **95** (2012), **95** (2010)

Robert Parker: **94** (2018), **93** (2017), **94** (2016), **95** (2015), **95** (2014)