

QUEST

2018

TYPE

Red wine
Pyrenees. Pallars Jussà

PRODUCTION

Hand harvested using small boxes of 10kg. The grapes come exclusively from our single estate vineyard. The wine was fully fermented in the stone gravity vats which were used by the Hospitaliers monks in the 12th century. It went through malolactic fermentation in French barrels where the wine aged for 17 months.

VARIETIES

Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot

NUMBER OF BOTTLES

10.000 bottles of 75 cL
200 bottles of 1,5 L

TECHNICAL DATA

Alcohol: 14,3 % vol.
pH: 3,53
Total acidity: 5,9 g/l

D.O. Costers del Segre



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.

TASTING NOTES

COLOUR

Ruby spinel.

AROMA

Intense. Notes of ratatouille and paprika with small hints of sandalwood, medlars and serves.

PALATE

Quite spicy, with light notes of roasted vegetables. Long and tense.

AFTERTASTE

Persistent on the mouth. Final notes of blueberries, chilli and coffee.

COMMENTS

This wine will develop all its complexity while ageing in bottle.

“We respond by playing with just the right soils, using loving viticultural practices and making precise massal selections. Quest is the successful full-fermentation in 12th century stone gravity fermentation vats, allowing an elegant, complex and differentiated wine to emerge. We hope you enjoy every sip of this wine – a testament to tenacity”.

PUNTUACIONS

Robert Parker

Quest 2018. 94 / 100 | **Quest 2017. 94** / 100
Quest 2016. 94 / 100 | **Quest 2015. 93** / 100
Quest 2014. 93 / 100 | **Quest 2013. 94** / 100

CASTELL D'ENCUS
by Raül Bobet