

SAKTIH

2016

TYPE

Red wine
Pyrenees. Pallars Jussà

PRODUCTION

Hand harvested in small boxes of 10 kg. The grapes come exclusively from estate vineyards. The wine was fully fermented in outside open 12th Century stone gravity vats, with wild yeast. 100% of this wine went through malolactic fermentation in fine grane french barrels of 225 l, aged for 24 months.

VARIETIES

100% Petit Verdot

NUMBER OF BOTTLES

1.990 bottles 75 cl

TECHNICAL DATA

Alcohol: 14 % vol.
pH: 3,62
Total acidity: 5,5 g/l



D.O. Costers del Segre

Saktih means 'nerve' in Sanskrit.

A very right definition due to the verticality of this wine, a Bordeaux style.

TASTING NOTES

COLOUR

Ruby red colour.

AROMA

Spicy nose (thyme, clove), with notes of noble wood and berries.

PALATE

A fresh beginning, with light notes of fine leather and cherries.

AFTER TASTE

Intense with a lively acidity and long lasting.

COMMENTS

This wine will have a complex evolution in the coming years.

"Acidity and tannin are always at odds in winemaking equilibrium, particularly with the temperamental Petit Verdot. For this reason few winemakers dare to make a pure single-varietal from this grape. Painstaking attention to vines grown in calcareous soil with low organic content, a deep knowledge gained through experience, and clear focus on style allow this wine to bring the antagonists of tannin and acidity into balance".

Raül Bobet

POINTS

Robert Parker

Saktih PV 2016. 94 / 100 | Saktih PV 2013. 94+ / 100

 **CASTELL D'ENCUS**
PYRENEES ESTATE VINEYARD