

TALEIA

BRISAT

2018

TYPE

White
Pyrenees. Pallars Jussà

PRODUCTION

Manual harvesting in small boxes of 10 kg of grapes coming solely from our vineyard. All the wine has been elaborated taking care that it was native yeast; a part has been fermented in stone cups (S. XII), and the rest in stainless. All the wine has been aged in barrel for about 12 months. In the wine there has never been any addition of sulfites or any kind of antioxidant.

VARIETIES

85% Sauvignon Blanc, 15% Semillon

NUMBER OF BOTTLES

4.100 bottles 75 cl

TECHNICAL DATA

Alcohol: 12,52 %
pH: 3,1
Total acidity: 6,9 g/l

D.O. Costers del Segre



Taleia in Catalan means 'obsession'.

This is what Castell d'Encus project means for Raül.

TASTING NOTES

COLOUR

Notes of straw yellow.

AROMA

Complex, with fine shades of undergrowth and subtle notes of oak.

PALATE

In the mouth a wine with body and an important nerve that prolongs the mouth.

AFTER TASTE

Long and complex.

COMMENTS

This wine can develop sediments, because of the lack of clarification. Due to the presence of sulfites it is necessary to keep it in cool conditions in order to avoid unwanted evolutions. Thanks to its acidity it will have a better aging than the average of natural wines, as long as it is stored under suitable conditions and temperatures.

"This orange wine has been elaborated as the reds wines, with the skin. Requiring profound knowledge, making natural wine without sulfites is a master challenge in avoiding over-oxidation and reductive characteristics".

Raül Bobet

POINTS

Robert Parker

Taleia Brisat 2018. 93 / 100 | Taleia Brisat 2017. 93 / 100