

JHANA

2019

TYPE

Rosé
Pyrenees. Pallars Jussà

PRODUCTION

Manual harvest in small boxes of 10 kg coming exclusively from our parcels. Macerated at low temperature and fermented in oak barrels, where it is aged for 6 months.

VARIETIES

90% Merlot, 10% Petit Verdot

NUMBER OF BOTTLES

2.000 bottles of 75 cl

TECHNICAL DATA

Alcohol: 13,50 % vol.

pH: 3,2

Total acidity: 6,1 g/l

D.O. Costers del Segre



Jhana is a type of meditation.

A meditation related to the silence and reflection, closely linked to Castell d'Encus.

TASTING NOTES

COLOUR

Copper.

AROMA

Quince, fennel, slightly floral. Noble notes of oak and nuances of thyme.

PALATE

Sweet entry with notes of persimmon and Reinette apple.

AFTER TASTE

Long and complex wine. It will have a great evolution.

COMMENTS

The concept of making a rosé wine is based on the intention to dignify this type of wine, emphasizing, as in great white wines, its aging potential. The wine has fruity nuances and a great aging potential.

“Rosé wines have recently suffered from a poor reputation due to the use of industrial high-yield vineyards and fermentation of the entire pressing, including the saignée fractions. Jhana challenges this perception, maintaining the equilibrium between tannins and silkiness. Fermented with wild yeasts, Jhana is aged on fine lees for six months to provide a signature complexity”.

SCORES

Robert Parker

Jhana 2019. 93 / 100 | **Jhana 2018. 93** / 100

CASTELL D'ENCUS
by Raül Bobet