

TAÏKA

2016

TYPE

Sparkling wine
Pyrenees. Pallars Jussà

PRODUCTION

Hand-harvested using small boxes of 10 kg. The grapes come exclusively from our single estate vineyard. The wine was fermented in small 25 hl stainless steel tanks. Fermentation was stopped when the wine had enough residual sugar to ensure second fermentation in the bottle without adding any external sugar. Aged in bottle for 60 months.

VARIETIES

50% Semillon, 50% Sauvignon Blanc

NUMBER OF BOTTLES

3.200 bottles of 75 cl

TECHNICAL DATA

Alcohol: 12,29 % vol.

pH: 3,05

Total acidity: 6,9 g/l

D.O. Costers del Segre



Taïka means 'magical' in Finnish.

Related to the silence and the spiritual moments very present in Lapland and Scandinavian countries. Same pronuntiation in Japan, meaning 'new wave'.

TASTING NOTES

COLOUR

Light green olive colour.

AROMA

Notes of melon and rainfed peach.
Fine aging notes.

PALATE

Entry with good acidity. Fine bubble and hints of apple.

AFTER TASTE

Long and complex, very rich in nuances.

COMMENTS

In the bottle this wine will further develop the typical complexity from cold climate sparkling wines.

“Inspired by the monks who originated the ancestral method for sparkling wine, Taïka does not rely on the addition of sugar for the bottle fermentation process. This permits a reduced impact of the lees-extraction effect, consequently improving the expression of our terroir.”

SCORES

Robert Parker

Taïka 2016. 94 / 100 | Taïka 2014. 94 / 100

Taïka 2013. 91-93 / 100

CASTELL D'ENCUS
by Raül Bobet