

# THALARN

2018

## TYPE

Red  
Pyrenees. Pallars Jussà

## PRODUCTION

Hand harvested and using small boxes of 10kg. The grapes come exclusively from our single estate vineyard. This wine was fermented in stone vats from the XII C, new French barriques and in small stainless steel tanks. It went through malolactic in French oak barrels where the wine aged for 12 months.

## VARIETIES

Syrah 100%

## NUMBER OF BOTTLES

17.000 bottles of 75 cl  
100 bottles of 1,5 l

## TECHNICAL DATA

Alcohol: 13,23 % vol.  
pH: 3,48  
Total acidity:: 5,6 g/l

D.O. Costers del Segre



**Thalarn** is the medieval name of the municipality of 'Talarn'. Castell d'Encus is situated in Talarn municipality and belongs to the region of Pallars Jussà..

## TASTING NOTES

### COLOUR

Violet red

### AROMA

Notes of chocolate and plum. Light fine tobacco hints, and some blackberry jam with shades of cinnamon.

### PALATE

Fruity notes of fresh cherry, accompanied by vanilla, with a sweet tannin. Vibrant notes that confer tension in the mouth.

### AFTERTASTE

Persistent aftertaste with notes of licorice.

### COMMENTS

Precipitation may occur due to the fact that the wine has not been clarified nor filtered. Therefore decanting is recommended.

*"The Syrah wine family permits a variety of enological interpretations – from graceful to robust. Avoiding the common fruit-forward tendency, we chose instead to elicit spicy, elegant notes, favoring finesse over extraction".*

## SCORES

Robert Parker

**Thalarn 2018. 94** / 100 | **Thalarn 2017. 93** / 100  
**Thalarn 2016. 94** / 100 | **Thalarn 2015. 95** / 100  
**Thalarn 2014. 95** / 100

CASTELL D'ENCUS  
by Raül Bobet