

TALEIA

BRISAT

2018

TYPE

White

Pyrenees. Pallars Jussà

PRODUCTION

Manual harvesting in small boxes of 10 kg of grapes coming solely from our vineyard. Fermentation with native yeast in stone cups (12th century). 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

100% Sauvignon Blanc

NUMBER OF BOTTLES

4.100 bottles of 75 cl

TECHNICAL DATA

Alcohol: 12,52 % vol.

pH: 3,1

Total acidity: 6,9 g/l



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 sulphites 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”.

SCORES

Robert Parker

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

CASTELL D'ENCUS
by Raül Bobet