

TALEIA

2020

TYPE

White
Pyrenees. Pallars Jussà

PRODUCTION

Manual harvesting in small boxes of 10kg of grapes coming solely from the own farm. A part of the wine has been fermented in barrels of new French oak, with a certain period of aging on lies. The rest of the wine has been elaborated in small stainless tubes of 25 hl.

VARIETIES

100% Sauvignon Blanc

NUMBER OF BOTTLES

9.700 bottles of 75 cl
100 bottles of 1,5 L

TECHNICAL DATA

Alcohol: 12,79 % vol.
pH: 2,98
Total acidity: 7,1 g/l



Taleia in Catalan means 'obsession'.

Obsession, passion, a bit of madness... It refers to what the project of Castell d'Encus represents for Raül.

TASTING NOTES

COLOUR

Light straw yellow.

AROMA

Clean, with a certain shyness and elegance. Notes of freshly mown straw, slightly damp, along with memories of growing mushrooms and dryland peaches.

PALATE

Sharp entry, with some glycerin. A very fine wine with great aging potential.

COMMENTS

Thanks to its acidity, there is a clear message: "Be patient, I will age very well, I will become magical and complex," as long as it is stored in appropriate conditions and temperature.

Good range of pairing possibilities, no opulence at all.

"This Sauvignon Blanc is the result of painstaking efforts to create a long and complex wine while avoiding strident intensity".

SCORES

Robert Parker

Taleia 2020. 93 / 100 | **Taleia 2019. 92** / 100
Taleia 2018. 93 / 100 | **Taleia 2017. 92** / 100
Taleia 2016. 92 / 100

American Awards

Taleia 2019.



CASTELL D'ENCUS
by Raül Bobet