EKAM 2022

TYPE White Pyrenees. Pallars Jussà

PRODUCTION

Hand-picked grapes in small, 10 kg cases from the estate blocks. A small percentage of the grapes were harvested with noble root. Fermented in 25 Hl and 50 Hl small tanks at low temperatures.

VARIETIES 85% Riesling, 15% Albariño

NUMBER OF BOTTLES

39.000 bottles of 75 cl

TECHNICAL DATA

Alcohol: 13 % vol. pH: 2,90 Total acidity: 7 g/l



Ekam means 'unity' in Sanskrit.

This unity is the entity from which the universe is formed.

TASTING NOTES

COLOR

Light straw yellow.

AROMA

Intense, notes of dryland peach and fine geranium flowers.

PALATE

Touch of apricot together with a well-balanced acidity.

AFTER TASTE

Persistent and intense.

COMMENTS

This wine will develop the cold weather Riesling complexity while ageing in the bottle, always well integrated with the high acidity and long glycerine characteristics from botrytis wine.

"The search for natural acidity is intelligently realized in this wine. Exceptional ageing potential makes this a wonderful wine to keep in your collection. The balanced evolution of this wine brings forward light kerosene notes in harmony with citric and mineral elements".

SCORES

Robert Parker

Ekam 2021. 92 / 100 | Ekam 2020. 93 / 100 Ekam 2019. 93 / 100 | Ekam 2018. 91 / 100 Ekam 2017. 93 / 100

CASTELL D'ENCUS by Rail Bobet