

# MAJJAN

2018

## TYPE

Sweet wine, late harvest  
Pyrenees. Pallars Jussà

## PRODUCTION

Elaborated with botrytis grapes. It is fermented with indigenous yeasts and matured in oak barrels for 5 years in an oxidative way.

## VARIETIES

Semillon, Sauvignon Blanc

## NUMBER OF BOTTLES

1.200 bottles of 50 cl

## TECHNICAL DATA

Alcohol: 11,6 % vol.

Content of sugar: 250 g/l

D.O. Costers del Segre



**Majjan** means 'the bone marrow' in Sanskrit.

## TASTING NOTES

### COLOUR

Golden straw

### AROMA

IPeach syrup and notes of fine mahogany.

### PALATE

Notes of apricot, together with a good nerve.

### AFTER TASTE

Very long with a persistent end.

### COMMENTS

Long ageing potential. Increasing potential of the wine through the ageing.

*“Majjan means the bone marrow in Sanskrit. Sweet wine made with botrytis grapes. A very complex wine with a long ageing potential”.*

## SCORES

Robert Parker **Majjan 2014. 95 / 100 - Majjan 2012. 96 / 100 - Majjan 2008. 96 / 100**

Tim Atkins **Majjan 2014. 95 / 100**

CASTELL D'ENCUS  
by Raül Bobet