

# ACUSP

2021

## TYPE

Red  
Pyrenees. Pallars Jussà

## PRODUCTION

Hand-harvested using small boxes of 10kg. The grapes come exclusively from our estate, from our vineyards located on the top of the mountain range, at 1,000 m above sea level. This wine was fermented in stainless steel tanks and in stone vats from the 12<sup>th</sup> century. All the wine underwent malolactic fermentation in French oak barrels..

## VARIETIES

Pinot Noir 100%

## NUMBER OF BOTTLES

11.500 bottles of 75 cl  
125 bottles of 1,5 l

## TECHNICAL DATA

Alcohol: 13,00 % vol.  
pH: 3,63  
Total acidity: 5,6 g/l

D.O. Costers del Segre



**Acusp** comes from latin 'cuspis' and means the top of a mountain.

We find this word in the first texts that refer to Castell d'Encus. On the Encus mountain range is where our Pinot Noir vineyards are situated.

## TASTING NOTES

### COLOUR

Raspberry red.

### AROMA

Complex, with fine notes of raspberry, nuances of violet and certain shades of green acorn.

### PALATE

Soft tannins with hints of mountain blackberry. This is a long-lasting wine, with nerve.

### COMMENTS

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

Very fresh vintage with great aging capacity that requires patience... Whoever has this patience will enjoy all its potential.

*"Garden viticulture, high-density vineyards, very special soils and quite extreme climatic conditions. These are the ingredients for this elegant Pinot Noir. Wild yeast from 12th century stone vat fermenters and delicate winemaking do the rest."*

## SCORES

Robert Parker

**Acusp 2020. 94** / 100 | **Acusp 2019. 93** / 100  
**Acusp 2018. 95** / 100 | **Acusp 2017. 92+** / 100  
**Acusp 2016. 93+** / 100

Miquel Hudin

**Acusp 2020. 94** / 100

Tim Atkin

**Acusp 2020. 92** / 100

CASTELL D'ENCUS  
by Raül Bobet