

# **TYPE**

White

Pyrenees. Pallars Jussà

# **PRODUCTION**

Selection of the best Sauvignon Blanc vineyard. It is fermented in oak barrels and aged for 12 months in barrels. Subsequent aging in bottle for 4 years.

# **VARIETIES**

100% Sauvignon Blanc

# NUMBER OF BOTTLES

900 bottles of 75 cl

# TECHNICAL DATA

Alcohol: 13,5 % vol.

pH: 2,99

Total acidity: 7,6 g/l



# Saktih means 'nerve' in Sanskrit.

A very appropriate definition for this elegant but energetic Sauvignon Blanc.

**COMMENTS** 

thanks to its natural acidity.

# TASTING NOTES

#### COLOUR

Golden straw colour.

#### AROMA

Notes of dried grass and dried apricots with nuances of sandal.

# PALATE

Entry with volume and fat that becomes fresher through the mouth, due to its great acidity. Long, with great aging potential. "We have always had in mind to elaborate a Sauvignon Blanc with nerve, but complex and elegant at the same time, with great aging potential. A wine that is a great companion for special meals".

Wine of great complexity and aging potential

# **SCORES**

Wine Advocate

**Saktih SB 2018 94** / 100

Tim Atkin

Saktih SB 2018 93 / 100 Saktih SB 2019 94 / 100

CASTELL D'ENCUS

by Rail Bobet