

# TALEIA

2022

## 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

10.500 bottles of 75 cl  
50 bottles of 1,5 L

## TECHNICAL DATA

Alcohol: 13,0 % vol.  
pH: 3,05  
Total acidity: 5,7 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

Pale straw yellow.

### AROMA

Clean, with a certain shyness and elegance. Light citrus notes, with nuances of dry peach and quince.

### PALATE

Entry with fat, with hints of apricot, accompanied by an integrated acidity. Very long in the mouth and 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 2022. 93** / 100  
**Taleia 2020. 93** / 100  
**Taleia 2019. 92** / 100  
**Taleia 2018. 93** / 100  
**Taleia 2017. 92** / 100

Tim Atkin

**Taleia 2021. 93** / 100  
**Taleia 2020. 92** / 100

American Awards

**Taleia 2019.**



CASTELL D'ENCUS  
by Raül Bobet