

ACUSP

2022

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 12th century. All the wine underwent malolactic fermentation in French oak barrels.

VARIETIES

Pinot Noir 100%

NUMBER OF BOTTLES

12.500 bottles of 75 cl
150 bottles of 1,5 l

TECHNICAL DATA

Alcohol: 12,50 % vol.
pH: 3,64
Total acidity: 5,2 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

Open, varietal wine with medium-high intensity. Shows notes of pomegranate with subtle hints of fresh cherry.

PALATE

Very smooth on the palate, with good length. Promises to become a classic

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 2021. 93+ / 100 | **Acusp 2020. 94** / 100

Tim Atkin

Acusp 2021. 92 / 100 | **Acusp 2020. 92** / 100

CASTELL D'ENCUS
by Raül Bobet