

EKAM

2024

TYPE

White
Pyrenees. Pallars Jussà

PRODUCTION

Hand-picked grapes in small, 10 kg cases from the estate blocks. A small percentage of the grapes were harvested with noble root. Fermented in 25 Hl and 50 Hl small tanks at low temperatures.

VARIETIES

85% Riesling, 15% Albariño

NUMBER OF BOTTLES

34.000 bottles of 75 cl
250 bottles of 1,5 L

TECHNICAL DATA

Alcohol: 12,0 % vol.
pH: 2,94
Total acidity: 6,2 g/l

D.O. Costers del Segre



Ekam means ‘unity’ in Sanskrit.

This unity is the entity from which the universe is formed.

TASTING NOTES

COLOR

Light straw yellow.

AROMA

Complex, with aromas of kiwi, green apple, and subtle hints of freshly shelled tender broad beans

PALATE

Lively entry with notes of unripe peach. It shows good length and great aging potential..

COMMENTS

This wine will develop the cold weather Riesling complexity while ageing in the bottle, always well integrated with the high acidity and long glycerine characteristics from botrytis wine. It has a significant ageing potential.

“The search for natural acidity is intelligently realized in this wine. Exceptional ageing potential makes this a wonderful wine to keep in your collection. The balanced evolution of this wine brings forward light kerosene notes in harmony with citric and mineral elements”.

SCORES

Robert Parker

Ekam 2021. Ekam 2022. Ekam 2023. 92 / 100
Ekam 2019. 93 / 100 | Ekam 2020. 93 / 100
Ekam 2017. 93 / 100 | Ekam 2018. 91 / 100

Miquel Hudin

Ekam 2024. 94 / 100 |

CASTELL D'ENCUS
by Raül Bobet