Wijnfiche

Sios - Finca Sios | Costers del Segre DO Catalunia Garnacha - Syrah | BIO Spain (CATALUNA) — 2021

Domain

Sios

The domain, which belongs to the Porcioles-Biuxo family, is located in the Noguera region, which belongs to the DO Costers del Segre. This is an appellation situated along the river Segre in the northwest of Cataluña. The "Segre" is one of the most important tributaries of the Ebro, which originates in the French Pyrenees and flows into the Catalan province of Lleida. It is a very large domain with an area of ??700 ha of which 71 ha is used for viticulture.

Vinification

The organic grapes are handpicked , put in boxes and taken to the winery to be de-stemmed. Spontaneous alcoholic fermentation takes place in the stone vats at natural temperature for 7-10 days ,with continuous manual pigeages. Malolactic fermentation in stainless steel vats, followed by ageing in 500 liters French oak barrels for 12 months. A limited and numbered production of 4000 bottles.

Taste

Appearance: An intense ruby red colour with a clean yet deep intensity. Aroma: A powerful aroma. Lively and fresh. A complex aroma combining mature fruits, blackberries and prunes with floral notes of violet and rose, hints of spices, pepper and licorice, and balsamic notes of rosemary, providing a touch of freshness to the mineral base, thus giving it a truly unique personality. Taste: A well structured wine, full-bodied, pleasant, fresh, balanced and silky, with a long and persistent palate.

Food pairing

Pasta | Game | Poultry | Cheese - aged

General information

Type: Red wine
Grape varieties: Grenache (80%), Syrah (20%)
Viticulture: Organic
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex generous

