Wijnfiche

Petit Sios Blanco | Costers del Segre DO (Catalunia) | BIO Spain (CATALUNA) — 2024

Vinification

Grapes are hand picked and collected in plastic boxes from August to the end of September. Organically grown using trellis system 310m above sea leven in a stony silt-loam soil. Cold storage for 24-48 hours. De-stemmed and gently pressed. Fermentation at a low temperature (16-18ºC) in small stainless steel vats for 20 days.

Taste

Pale yellow with green hues. Clean and bright.. An intense aroma. Pleasant notes of fresh grapes, exotic fruit and white flowers, enveloped in a smooth freshness. Intense, with a pleasant texture. Fresh and smooth on the palate with balanced acidity.

Food pairing

Pizza | Pizza - with seafood and tuna | Bouillabaisse | Fish - smoked | Pasta - with seafood

General information

Type: White wine
Grape varieties: Viognier (60%), Chardonnay (30%), Muscat (10%)
Viticulture: Organic
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Aromatic fresh

