



Wijnfiche

# **Sios Méthode Traditionale Rosé – Brut Reserva | Costers del Segre DO Catalunia Pinot Noir Spain (SCHUIMWIJN SPANJE) – 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 Catalunya. 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 7700 ha of which 71 ha is used for viticulture.

## **Vinification**

Manual picking, usually from mid to late August. All grapes come from the Plat del Moli vineyard. The grapes are then cooled for a few days at a temperature between 2° and 4°C. With a soft pressing of whole bunches of grapes, they achieve an extraction of 40%. The fermentation takes place at a temperature of 14°C. Part of the grape juice is fermented in 300-litre oak barrels. The wine is aged for 18 months sur lie, and then another 24 months in the bottle before being commercialized.

## **Taste**

This sparkling wine has a pale salmon pink color. Soft and elegant start. In the mouth we find aromas of peach, apricot, pear and nectarines. Soft finish.

## **Food pairing**

Oysters, Shellfish, Crustacea, Smoked ham and Lomo, Aperitif

## **General information**

Type: Sparkling wine

Grape varieties: Pinot Noir (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 6-8 °C



