



Wijnfiche

## **Petit Sios Tinto | Costers del Segre DO Catalunia | BIO Spain (CATALUNA) – 2023**

### **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 700 ha of which 71 ha is used for viticulture.

### **Vinification**

The wine ages for 4 months in 300-liter French oak barrels. Each variety is harvested separately when the grapes have reached their optimal ripeness. The alcoholic fermentation takes place at 22°C for 15 days, allowing the wine to retain its aromatic profile.

### **Taste**

The wine has a medium to deep cherry-red color with purple hues. The wine exhibits a beautiful balance between fruit and oak. The nose reveals floral notes and aromas of red berries. The structure is well-balanced, with a subtle fruitiness on the mid-palate. The finish is flavorful and harmonious.

### **Food pairing**

Stew | Poultry | Rabbit with prunes

### **General information**

Type: Red wine

Grape varieties: Garnacha, Cabernet Sauvignon, Tempranillo

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

