Wijnfiche

Sios - Cau Del Gat | Costers del Segre DO Catalunia | BIO Spain (CATALUNA) — 2024

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 vineyards are organically processed and have a low yield. The grapes are quickly transported inside to select the best grapes. A cold maceration follows, after which the fermentation starts at 25 ° C in stainless steel tanks. Maceration now lasts two weeks. The wine is aged for 9 months in 300 liter French oak barrels.

Taste

We see an intense cherry red color with violet sparkles. Full fruity red and black fruits rise from the glass, raspberry and black currant, with floral notes of violets and spicy notes of cocoa and rosemary, also some mint and fresh woodland. These aromas provide a complex taste. The wine is full and soft with a silky texture and beautifully balanced freshness. The finish is intensely fruity and harmonious.

Food pairing

Cheese - spicy | Goat cheese | Meat - roasted | BBQ | Calfrôti | Spiced dishes

General information

Type: Red wine
Grape varieties: Syrah, Garnacha, Tempranillo
Viticulture: Organic
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

