Wijnfiche

Sios Méthode Tradicional Blanc de Noirs - Brut Reserva || Costers del Segre DO Catalunia Pinot Noir Spain (SCHUIMWIJN SPANJE) — 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 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

High-quality sparkling wine produced in a specific region using traditional method. Hand-picked harvest using baskets in mid-to-late August. Grapes are carefully selected from our Pla del Molí vineyard. The bunches of grapes are kept whole and refrigerated for several days until they reach a temperature of less than 4ºC before being pressed whole. Part of the fermentation takes place in stainless steel vats, at a low temperature to ensure the extraction of all secondary aromas. The other part of the fermentation process takes place in new French oak barrels, before ageing sur lie with weekly battonage. Second fermentation in the bottle, following the traditional method. It is aged for a minimum of 15 months before degorgement.

Taste

Golden-yellow colour with a refined, fine mousse. The nose surprises with aromas of white fruit, stone fruit, and floral notes on the attack. Hints of honey and some secondary aromas too. Both ageing in oak barrels (vanilla) and ageing on the lees (brioche and biscuits) contribute to the complexity of this sparkling wine. On the palate, there is a beautiful interplay between fruity flavours, a creamy texture, and a pleasant freshness.

Food pairing

Paella | Oysters | Appetizer snack | Fish - seafood | Dishes with rice

General information

Type: Sparkling wine
Grape varieties: Pinot Noir (100%)
Viticulture: Sustainable/HVE
Storage (years): + 5-7
Serving temperature: 6-8 °C
Taste profile: Complex dry

