



Wijnfiche

Hispano+Suizas – Impromptu Rosé | Utiel-Requena DOP Pinot Noir Spain (Spain) – 2023

Domain

Bodegas Hispano+Suizas

Bodegas Hispano+Suizas emerged from a dream shared by three soulbrothers: Marc Grin, Pablo Ossorio, and Rafael Navarro. Having spent half of their lives in the wine industry, they aspired to launch their own wine brand. Their aim was to have full control over the entire production process, from grape cultivation to bottling. To involve their wives in the venture or perhaps to appease them, they named their winery after the homelands of their partners. Situated in the Utiel-Requena DOP, a wine-growing region nestled halfway between the 'meseta' (a plateau in Central Spain) and the Mediterranean Sea, Bodegas Hispano+Suizas benefits from an ideal climate conducive to producing exceptional wines at an affordable price point.

Vinification

For the Impromptu Rosé, only the finest, organically grown Pinot Noir grapes are carefully selected. They are harvested early in the morning and transported to the winery in small crates weighing no more than 15 kilograms. Every effort is made to prevent unwanted oxidation (cooling in refrigerated cells at -10°C). After a rigorous selection process and brief skin contact, the grapes are gently pressed using pneumatic methods. The juice is clarified through cold stabilization at 4°C for 3-5 days. Following this, fermentation takes place in 400-liter French oak barrels at a temperature of 16°C. The wine then undergoes aging sur lattes in specially designed Galileo tanks (spherical tanks that rotate continuously to prevent the settling of yeast cells). Minimal filtration enhances complexity but may result in slight sedimentation in the bottle or glass.

Taste

In the glass, we are greeted by a clear, elegant salmon-pink hue. Aromas of red and tropical fruits leap out, enticing the senses. Furthermore, the wine delights with a savory and subtle undertone of vanilla. This rosé is distinctive for its full, lightly creamy character, all the while maintaining a refreshing acidity. It boasts a long, fruity finish dominated by notes of small red fruits. It's a rosé that confidently pairs with a summery meal.

Food pairing

Langoustine | Iberico Ham | Tortilla | Pasta - Vongole

General information

Type: Rosé

Grape varieties: Pinot Noir

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 7-10°C

Taste profile: Fruity fresh

