Wijnfiche

Hispano+Suizas - Impromptu Rosé | Utiel-Requena DOP Pinot Noir Spain (Spanje) — 2024

Domain

Bodegas Hispano+Suizas

Bodegas Hispano+Suizas was born from a dream shared by Marc Grin, Pablo Ossorio, and Rafael Navarro. After spending half their lives working in the wine industry, they decided to bring their own wines to market. Their goal was to take full control of the entire production process, from growing the grapes to bottling the wine. To involve, or perhaps delight, their wives, they named the winery after the home countries of their partners. Bodegas Hispano+Suizas is located in the Utiel-Requena DOP, a wine region situated halfway between the Meseta (a plateau in central Spain) and the Mediterranean Sea. The climate they benefit from is ideal for producing excellent wines at an accessible price point. In total, the estate comprises 61 hectares of vineyards, planted with a wide variety of grape varieties, predominantly red grapes.

Vinification

For the Impromptu Rosé, only the finest organically grown Pinot Noir grapes are selected. They are harvested early in the morning and transported to the winery in small crates of up to 15 kilograms. Every effort is made to prevent unwanted oxidation (including cooling in cold rooms at -10°C). After a strict selection and brief skin contact, the grapes are gently pneumatically pressed. The must is clarified through cold stabilisation at 4°C for 3–5 days. Fermentation then takes place in 400-litre French oak barrels at a controlled temperature of 16°C. Finally, the wine is aged sur lattes in specially designed Galileo tanks (spherical tanks that continuously rotate to keep the yeast cells in suspension). An extremely light filtration preserves complexity, although it may result in a small deposit in the bottle or glass.

Taste

Elegant pale pink colour. Pronounced aromas of red and tropical fruits with a subtle touch of vanilla.
Intense, mouth filling, good acidity with an alter taste of red fruit and light dairy flavours.

Food pairing

Langoustine | Risotto | Iberico Ham | Pasta with venus clams

General information

Type: Rosé
Grape varieties: Pinot Noir (100%)
Viticulture: Sustainable/HVE
Storage (years): + 3-5
Serving temperature: 7-10 °C
Taste profile: Fruity fresh

