

Hispano+Suizas – Bassus | Utiel-Requena DOP Pinot Noir Spain (VALENCIA) – 2022

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.

Taste

A light cherry-red color with an inviting and intense aroma, blending ripe cherry and blackcurrant with a hint of smoky wood. Full-bodied and juicy with an elegant structure. The finish is fresh, with lingering red fruit and a touch of caramel.

Food pairing

Meat - in wine sauce | Cheese - Parmigiano | Fish - salmon - grilled | Veal - roasted with chanterelles

General information

Type: Red wine

Grape varieties: Pinot Noir (100%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 16 - 18 °C

Taste profile: Elegant refined

