Wijnfiche

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

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 Bassus Pinot Noir, 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). Following a strict selection, the grapes are transferred to 400-litre French oak barrels. A unique feature of the vinification is that part of the wood has been replaced by a stainless-steel cooling plate, allowing for a four-day cold maceration in oak at 8°C. The cap is punched down daily (pigeage) and, once fermentation is fully underway, the temperature is maintained at 26°C. This is followed by gentle pressing at a maximum of 0.5 bar. The wine then undergoes malolactic fermentation and is aged for 10 months in small 300-litre French oak barrels.

Taste

Red cherry color with violet hues. Intense aroma of French oak and mature fruits such as cherry, cassis, liquorices...
Full bodied, velvety and elegant on the palate, mature red berry fruits with a background of toffee that gives it a log complex finish.

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

