



Wijnfiche

Petit Sios Blanco | Costers del Segre DO (Catalunia) | BIO Spain (CATALUNA) – 2023

Vinification

The grapes are organically grown using a trellis system at 310 m above sea level in stony loam soil. (Manual) harvest took place from August to the end of September. Cold storage for 24-48 hours. Stoned and gently pressed. Fermented at low temperature (16-18 °C) in small stainless steel tanks for 20 days. Gentle pressing of the grapes. Fermented in small stainless steel tanks at low temperature for about 20 days.

Taste

Pale yellow with green hues. Clean and bright.. An intense aroma. Pleasant notes of fresh grapes, exotic fruit and white flowers, enveloped in a smooth freshness. Intense, with a pleasant texture. Fresh and smooth on the palate with balanced acidity.

Food pairing

Pizza | Pizza - with seafood and tuna | Bouillabaisse | Fish - smoked | Pasta - with seafood

General information

Type: White wine

Grape varieties: Viognier (60%), Chardonnay (30%), Muscat (10%)

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh

