



Wijnfiche

# **Sios Méthode Traditionale Rosé – Brut Reserva | Costers del Segre DO Catalunia Pinot Noir Spain (SCHUIMWIJN SPANJE) – 2022**

## **Domain**

### **Sios**

The domain, which belongs to the Porcioles-Biuxo family, is located in the Noguera region, which belongs to the DO Costers del Segre. This is an appellation situated along the river Segre in the northwest of Catalunya. The "Segre" is one of the most important tributaries of the Ebro, which originates in the French Pyrenees and flows into the Catalan province of Lleida. It is a very large domain with an area of 700 ha of which 71 ha is used for viticulture.

## **Vinification**

The grapes are hand-harvested, typically from mid to late August. All grapes are sourced from the Plat del Moli vineyard. After harvest, the grapes are chilled for several days at a temperature between 2°C and 4°C. A gentle pressing of whole grape clusters yields an extraction of 40%. Fermentation takes place at 14°C, with part of the grape juice fermented in 300-liter oak barrels. The wine is aged for 18 months on the lees, followed by an additional 24 months in the bottle before being released to the market.

## **Taste**

This sparkling wine boasts a pale, salmon-pink hue. A soft and elegant introduction leads to aromas of peach, apricot, pear, and nectarine on the palate, finishing with a gentle touch.

## **Food pairing**

Oysters | Tomato - stuffed with grey shrimp | Smoked ham and Lomo | Aperitif

## **General information**

Type: Sparkling wine

Grape varieties: Pinot Noir (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 6-8 °C

Taste profile: Light fresh dry



