



Wijnfiche

# **Sios Méthode Traditionnel Blanc de Noirs – Brut Reserva || Costers del Segre DO Catalunya Pinot Noir Spain (SCHUIMWIJN SPANJE) – 2021**

## **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**

High-quality sparkling wine produced in a specific region using traditional method. Hand-picked harvest using baskets in mid-to-late August. Grapes are carefully selected from our Pla del Molí vineyard. The bunches of grapes are kept whole and refrigerated for several days until they reach a temperature of less than 4°C before being pressed whole. Part of the fermentation takes place in stainless steel vats, at a low temperature to ensure the extraction of all secondary aromas. The other part of the fermentation process takes place in new French oak barrels, before ageing sur lie with weekly battonage. Second fermentation in the bottle, following the traditional method. It is aged for a minimum of 15 months before degorgement.

## **Taste**

This sparkling wine presents itself with a luminous golden hue, accompanied by a refined, robust effervescence. Delighting the senses, its bouquet unfolds with classical notes of white fruit, stone fruit, and delicate floral undertones. A subtle hint of honey graces the backdrop, alongside the presence of nuanced secondary aromas. The intertwining influences of oak barrel aging, imparting notes of vanilla, and lees aging, lending a subtle essence of brioche and biscuits, contribute to the wine's intricate depth. Upon the palate, a harmonious interplay between fruity nuances and a creamy texture unfolds, culminating in a lingering finish that extends the pleasure of each sip.

## **Food pairing**

Paella | Oysters | Appetizer snack | Fish - seafood | Dishes with rice

## General information

Type: Sparkling wine

Grape varieties: Pinot Noir (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 6-8 °C

Taste profile: Complex dry

