



Wijnfiche

## **Hispano+Suizas – Bassus | Utiel- Requena DOP Pinot Noir Spain (VALENCIA) – 2021**

### **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.

### **Vinification**

The Bassus Pinot Noir is crafted from the finest, organically grown Pinot Noir grapes. Harvested in the early morning, they are carefully selected and transported to the winery in small crates weighing up to 15 kilograms each. Every effort is made to prevent unwanted oxidation, with cooling in refrigerated cells at -10°C. Rigorous selection precedes a transfer to 400-liter French oak barrels. What makes this process unique is the replacement of a portion of the wood with a stainless steel cooling plate, allowing for a cold maceration in wood for 4 days at 8°C. The cap is submerged daily (pigeage), and once fermentation is in full swing, the temperature is maintained at 26°C. Gentle pressing at a maximum of 0.5 bar ensues. Finally, malolactic conversion and aging for 10 months in small, 300-liter French oak barrels complete the process.

### **Taste**

Sporting a charmingly light cherry-red tint, this wine captivates with its vibrant aroma, blending the luscious essence of ripe cherries and blackcurrants with subtle undertones of smoky woods. It offers a satisfyingly full-bodied and juicy palate, delivering an elegant experience with each sip. The finish is crisp and refreshing, adorned once more with the delightful presence of red fruit and a hint 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: 14-16°C

Taste profile: Elegant refined

