

# SPARKLING WINE SIÓS BRUT ROSÉ 2014

(西歐黑皮諾粉紅氣泡酒)

**Winery:** Costers Del Sio

**Type:** Sparkling Rose Wine

**Grape Varieties:** 100% Pinot Noir

**D.O.:** D.O. Costers del Segre

**Region:** Catalonia, Spain

**Vintage:** 2014

**ABV:** 12%

**Serving Temperature:** 6°C-8°C

**Decant:**

**Award:** GUIA PENIN — 91 (2017), 91 (2016), 91 (2015), 90 (2014)

## TASTING NOTES

**Appearance:** Beautiful pale pink, salmon-tinged colour

**Aroma:** Fresh notes of wild strawberries, yogurt, some herbal notions, and aromas of dry fruit.

**Taste:** Smooth and elegant entry, slightly crisp acidity with a creamy mousse. Pleasant and well-structured. Clean and persistent Hints of peach, nectarine and apricot jam with notes of pear. Tiny bubbles perfectly integrated in the wine with smooth toasty finish.

**Pairing:** Its delicate character makes it ideal with appetizers (hors d'oeuvres, oysters, ham, cheese, nuts) and its sweet taste of red berries combines perfectly with desserts. Thanks to a long aging process, it can be served with meat dishes, smoked meats, fish, cold meats or sauces.

The wine **Siós Brut Rosé** is a rose sparkling wine from the best Pinot Noir grapes. High-quality sparkling wine produced using traditional methods. Hand-picked harvest using baskets in mid-to-late August. Grapes are selected from our Pla del Moli vineyard. The bunches of grapes are refrigerated for several days until they reach a temperature of less than 4°C · Gentle pressing of the whole bunches to obtain a 40% extraction. Fermentation at a controlled temperature of 14 °C . Part of the wine was fermented in stainless steel tanks, and the rest completed the process in 300-litre French oak barrels. The wine is aged for at least 18 months, and then in the bottle for a minimum of 24 months. The entire process is controlled in minute detail. Each bottle is unique. Limited production of 4000 bottles.

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種類：粉紅氣泡酒

葡萄品種：100% Pinot Noir

產區：D.O. Costers del Segre

地區：Catalonia, Spain

年份：2014

酒精濃度：12%

適飲溫度：6°C-8°C

醒酒時間：

殊榮：GUIA PENIN — 91 (2017), 91 (2016), 91 (2015), 90 (2014)

### 品酒筆記

外觀：鮭魚淡粉紅色的酒色

香氣：新鮮野莓，並帶有優格，草本和乾果的香氣

口味：入口滑順雅緻，帶著爽口微酸奶油慕思香氣，宜人完整的酒體散發出連續蜜桃、杏果口感和水梨香氣，細緻氣泡與葡萄酒完美的結合伴隨著順滑烤麵包香的悠長尾韻

餐酒搭配：適合當開胃氣泡酒（餐前點心、牡蠣、火腿、起司、堅果類），香甜紅莓口感和甜點做完美的搭配。也適合與肉類、煙燻類、海鮮類、冷盤、醬料做搭配

西歐粉紅氣泡酒是嬌貴的黑皮諾葡萄品種釀製而成。用傳統方法製造這款高品質的氣泡酒—每年從八月份下半月手摘採收，葡萄從我們的 Pla del Moli 葡萄園挑選出來，成串的葡萄冷卻數天直到溫度低於 4°C，輕輕壓榨萃取成串葡萄中的 40%精華，溫控 14°C發酵，部分的葡萄放置於不鏽鋼桶，另一部分的放置於 300 升容量的法式橡木桶成熟至少 18 個月，最後在置於瓶中成熟至少 24 個月。如此精心的釀製過程，讓每一瓶 Sios Brut Rose 都是獨一無二的，每年僅限量生產 4000 瓶。