**SPARKLING WINE SIÓS BRUT ROSÉ 2014**

**（西歐黑皮諾粉紅氣泡酒）**

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| **Product NO:** S002  **Winery:** BODEGA 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℃-8℃ |

**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 g**rapes.　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℃．Gentle pressing of the whole bunches to obtain a 40% extraction. Fermentation at a controlled temperature of 14℃.　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 per year.

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**（西歐黑皮諾粉紅氣泡酒）**

**產品編號：**S002

**酒莊：**西歐海岸酒莊

**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℃-8℃

**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℃，輕輕壓榨萃取成串葡萄中的40%精華，溫控14℃發酵後，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，最後再置於瓶中成熟至少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。