**SPARKLING WINE SIÓS BRUT BLANC 2014**

**（西歐黑皮諾氣泡酒）**

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| **Product NO:** S001  **Winery:** BODEGA Costers Del Sio  **Type:** Sparkling White 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), 90 (2015), 92 (2014)

**TASTING NOTES**

**Appearance:** Beautiful pale yellow colour, with wispy gray hues evoking its noble origins, the Pinot Noir grape. Exquisite bubbles rise in steady beads to form a beautiful long-lasting mousse.

**Aroma:** Surprising nose. Classic notes of white and stone fruits topped with hints of flowers, all combining perfectly in a honey background. Secondary aromas of aging oak with smooth toasty notes and hints of patisserie and vanilla.

**Taste:** Impressive structure and fruitiness on the palate, suffusing it with a great creaminess. Buttery, fresh, long-lasting and well-structured, with a richness of extraordinary sensations

**Pairing:** Ideal with appetizers, oysters, seafood, fish and rice dishes. Also pairs well with roast meat, and with any type of dessert to round off a meal.

High-quality sparkling wine produced in a specific region using traditio­nal methods. Hand-picked harvest using baskets in mid-to-late August. The grapes are carefully selected from our Pla del Moll 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 ferments in new French oak barrels and then the aging is carried out on lees applying weekly “battonage”, in order to increase flavors of bread-like、buttermilk-like and elderflower-like aromas. Second fermentation in the bottle, following the traditional method. It is aged for a minimum of 24 months. Each bottle is unique.　Limited production of 6000 bottles per year.

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**（西歐黑皮諾氣泡酒）**

**產品編號：**S001

**酒莊：**西歐海岸酒莊

**種類：**氣泡白酒

**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), 90 (2015), 92 (2014)

**品酒筆記**

**外觀：**美麗的淡鵝黃色帶著一絲屢的灰色調充分表現出黑皮諾這種珍貴的葡萄品種。細緻的氣泡，帶來了持續如成串珍珠般的美味持久幕斯口感

**香氣：**令人驚喜的香氣。經典白色帶有核果的水果香味隱約藏帶著花香，完美地結合背後卻有著蜂蜜香作為基底。陳年橡木桶的釀製方式帶出了第二層滑順烤土司和微微的法式糕點和香草的香氣。

**口味：**在味蕾的表現上呈現了令人印象深刻的酒體結構，充滿了水果味以及明顯的鮮奶油味。持續新鮮的多層次口感和完整的酒體結構帶來了非常不一樣的感受

**餐酒搭配：**適合當開胃氣泡酒（牡蠣、海鮮類、穀類）。 和烤肉或是各種樣式的甜點搭配也是不錯的選擇

西歐氣泡白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葡萄莊園挑選出來，成串的葡萄保持完整度，並且在溫度低於4℃的環境下冷藏數天後再進行壓榨。一部分的葡萄汁放置於不鏽鋼桶做低溫發酵確保能萃取出第二層的香氣；另一部分則放置於法式橡木桶中並且使用”battonage”方式發酵, 讓類似像麵包、奶油、成熟花香味更為濃郁飽滿。之後的二次發酵是在瓶中用傳統方式進行，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 Blanc都是獨一無二的，每年僅限量生產6000瓶。