**PETIT SIOS 2017**

**（小西歐有機紅酒）**

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| **Product NO:** R002  **Winery:** BODEGA Costers Del Sio  **Type:** Red Wine |
| **Grape Varieties:** 60% Tempranillo / 30% Garnacha / 10% Cabernet Sauvignon  **D.O.:** D.O. Costers del Segre  **Region:** Catalonia, Spain |
| **Vintage:** 2017 |
| **ABV:** 13.5% |
| **Serving Temperature:** 16℃-18℃ |

**Decant:**

**Award:**

**TASTING NOTES**

**Appearance:** A lively and bright purple-hued wine.

**Aroma:** High intensity. A good balance between the primary aromas of red fruit, cherries and blueberries and spicy aromas, cocoa and licorice.

**Taste:** Gentle on the palate and easy to drink. Well-structured and fruity with well balanced acidity and a long finish.

**Pairing:** Great versatility for combining with different gastronomic options; meat, pasta, rice, oily fish, carpaccios, cheese and vegetables, with an exceptional perfect result.

A young, fruity and fresh **red wine with notes of oak. Persistent and full of flavour. I**t is direct and unpretentious, ideal for everyone at any occasion. Organically cultivated, using a trellis system in silt-loan soil. Grapes are picked from the last week of September to mid-October. Cold maceration. Alcoholic fermentation in stainless steel vats for 15 days at a temperature of less than 25℃. Malolactic fermentation takes place in the same vats. 4 months in French oak barrels.

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**產品編號：**R002

**酒莊：**西歐海岸酒莊

**種類：**紅酒

**葡萄品種：**60% Tempranillo / 30% Garnacha / 10% Cabernet Sauvignon

**產區：**D.O. Costers del Segre

**地區：**Catalonia, Spain

**年份：**2017

**酒精濃度：**13.5%

**適飲溫度：**16℃-18℃

**醒酒時間:**

**殊榮:**

**品酒筆記**

**外觀：**活潑、明亮、紫羅蘭色調的紅酒

**香氣：**主要為紅色水果香氣，伴隨著櫻桃、藍莓、椰子、甘草氣味的平衡融合，香氣撲鼻

**口味：**入口甘美滑順，酒體結構完整，帶有奶油味點綴的水果香味和酸度呈現完美極致的平衡，使餘韻輕柔悠長

**餐酒搭配：**與不同美食的結合產生多樣性的變化—和肉類、義大利麵、飯類、含油脂多的魚、薄切生肉、乳酪類和蔬菜類搭配，會有意想不到的完美結合

新鮮、充滿水果香氣並帶有香醇橡木味的年輕紅酒，持久飽滿的風味。親民的特色適合大眾在任何場合飲用。使用最適合葡萄樹生長的SILT LOAM(粉砂壤土)栽培，並採用棚架式的有機耕種，葡萄採收時間為9月最後一周至10月中。 低溫浸皮後不超過25度的溫度下置於不鏽鋼桶內酒精發酵15天，之後進行蘋果乳酸發酵（Malolactic fermentation），讓柔化後的酸度更順口，精心釀造最後置於法國橡木桶中陳熟4個月，每年限量生產11萬瓶。