

Bassus

Bassus Pinot Noir

Red Wine for Ageing D.O.P. Utiel-Requena.

Region Requena. DOP Utiel-Requena. Continental climate with Mediterranean influences. Chalky-clay soils. 700m above sea level.

Grape Variety Pinot Noir.

Winemaking Process We select only the best grapes from our organic Pinot Noir vines, with a planting density of 4,000 plants per hectare.

The grapes are harvested in the morning, using special 15kg boxes so that the grapes are kept as cool as possible until they reach the winery.

Once in the winery, the boxes of grapes are placed in cold storage at -10°C.

We select the grapes on a vibrating table, one box at a time, before proceeding to destem and lightly crush them.

They are then transferred to new 400-litre French oak barrels, where one of the heads of each barrel has been replaced with a stainless-steel cooling plate for cold maceration at 8°C for 4 days.

Every day, we punch down the cap of skins that has formed in each barrel by hand, and once fermentation has begun, the temperature is controlled so that it does not exceed 26°C.

After fermentation, we use a gravity-flow process to run off the wine before lightly pressing it in a pneumatic press at no more than 0.5 bars.

We carry out malolactic fermentation in 400-litre French oak barrels and we age it for a minimum of 10 months in new 300-litre French oak barrels.

Tasting Notes

Colour	Cherry red with medium robe with violet hues.
Aroma	Highly intense, combining aromas of French oak with ripe fruit such as cherry, blackcurrant and liquorice.
Flavour	Full-bodied, velvety, very elegant, ripe red fruit and a toffee undertone, giving it a lingering aftertaste and a complex mouthfeel.

Serving Suggestions Serve at 16°C. Any sediment in the wine is natural, as our aim is to produce wines that have undergone as little filtering as possible, so that the quality of the wine can be fully appreciated.

Pairing Enjoy it with semi-mature cheeses, oily fish, white meats, and even roasted red meats. It can also be paired with mushrooms and cod, and fish dishes in general, accompanied by a sauce.

