BODEGAS HISPANO+SUIZAS

Bassus

Bassus Pinot Noir Dulce

Naturally Sweet Rosé Wine 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. We leave the grapes on the vine to over-ripen in order to achieve an optimal level of sugar prior to harvesting.

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 crush them directly in the pneumatic press at -10°C to obtain a higher sugar concentration, using the concentration technique used for ice wine.

The must extracted from the press is statically settled in tanks at 4°C for 3 to 5 days, after which the clean must is fermented in new 400-litre French oak barrels at a controlled temperature of 18°C for more than 30 days until we obtain approximately 12% alcohol content and more than 120 grams per litre of naturally occurring grape sugars.

Fermentation is then stopped by cooling and filtering the wine.

Tasting Notes	**Colour**	Pale rose gold.
	Aroma	Very high aromatic intensity, reminiscent of dried apricots, very ripe tropical fruit (pineapple), with red fruit undertones and strawberry lactic acidity.
	Flavour	Stunning, with an intense flavour of ripe fruit on a background of red strawberries, sweet sensation of strawberry caramel with very good acidity.
Serving Suggestions		Serve at 6°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		Perfect for fruit desserts and cakes with nuts, chocolate and crème pâtissière. Fabulous with foie gras and pâtés.