



SEÑORÍO DE SARRÍA GRAN RESERVA

D.O. NAVARRA

Tasting notes

Colour: Garnet red with a purple rim.

Nose: Intense aromatics of red berry and black fruit (blackberry, raspberry and blueberry). Fresh with a floral touch and spicy.

Palate: Flavoursome, fresh and balanced with fruit character and spice coming through together with creamy, vanilla notes. Powerful.

Serving recommendations

Serve at 16 to 18°C.

Food pairings: Red meat, roasts, game dishes, mushrooms or cured cheese.



Awards

Gold medal Asian Wine Trophy 2015

SEÑORÍO DE SARRÍA GRAN RESERVA

D.O. NAVARRA

Technical data

Appellation: D.O. NAVARRA

Grape varieties: Merlot and Cabernet Sauvignon

Vintage: 2010

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 100 ha (247 acres)

Sites: Puente la Reina, Olite and Corella (Navarra)

Soil-type: Brown limestone and loam

Average age of the vines: 35 years

Average altitude: 400 m

Climate: Continental Mediterranean with Atlantic influence

Density of plantation: 5,000 vines/ha

Yield: 5,000 kg/ha

Growing system: Trellised and bush vines

VINIFICATION

Harvesting: Mechanical and by hand

Date of harvest: September - October

Fermentation: In temperature-controlled stainless steel vats

Ageing time in barrel: 36 months

Type of barrels: French and American (1 to 3 years old)

Time aged in bottle: 2 years minimum

Temperature of fermentation: 28°C

Duration of fermentation: 15 days

Analysis data

Alcoholic degree: 14 %

Total acidity: 5.9 g/l

Residual sugar: 2 g/l

Logistics data

Bottle: Bordeaux Seduction 75cl

Closure: Natural cork

Case: 6 bottles

Case measurements: 23 x 32 x 15.5cm

Case weight: 7.5 kg

Palletisation: Euro pallet 80 x 120: 600 bottles

Number of cases per layer: 25

Number of layers: 4

Number of cases per pallet: 100

EAN code bottle: 8411558000435

EAN code case: 78411558000427

