

SEÑORÍO DE SARRÍA ROSÉ

D.O. NAVARRA



Tasting notes

Colour: Pale lavender-pink. Clean and bright.

Nose: Fresh with red berry fruit aromas (raspberries), grapefruit, lychees together with sweet notes of jellybeans against an attractive rose petal backdrop.

Palate: Fresh and fruity. Flavoursome with a long, vibrant finish.

Serving recommendations

Serve at 6-8°C

Food pairings: Rice dishes, pasta or vegetables.

Allergen information: Contains sulphites. Contains casein.

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Technical data

Appellation: NAVARRA
Grape variety: Grenache and Graciano
Vintage: 2018

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: 20 years
Average altitude: 400 m
Climate: Continental Mediterranean with Atlantic influence
Density of plantation: 2,700 vines/ha
Yield: 6,000 kg/ha
Growing system: Trellised

VINIFICATION

Harvesting: Mechanical
Fermentation: In temperature-controlled stainless steel vats
Temperature of fermentation: 15°C
Duration of fermentation: 20 days

Analysis data

Degree: 13.5
Total acidity: 5.1 g/l
Residual sugar: 2.8 g/l

Logistics data

Bottle: Bordeaux Elite clear 75cl.
Closure: Synthetic
Case: 6 bottles
Case measurements: 32 x 23.5 x 16 cm
Case weight: 8 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: 8411558970530
EAN code case: 18411558970537

