



SEÑORÍO DE SARRÍA ROSADO

D.O. NAVARRA

Tasting notes

Colour: Redcurrant, clean and brilliant.

Nose: Intensely aromatic with notes of wild red berry fruit (strawberry, raspberry and redcurrant).

Palate: Fresh and balanced with good length of flavour. Intense wild red berry fruit with a long, lingering finish.

Serving recommendations

Serve at 6 to 8°C.

Food pairings: Rice dishes, pasta or vegetables.



Awards

- Silver medal Berliner Wein Trophy 2017
- Gold medal Berliner Wein Trophy 2016
- Gold medal Berliner Wein Trophy 2015
- Silver medal Challenge Best Spanish Wines For USA 2013

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Technical data

Appellation: D.O. NAVARRA
Grape variety: 100% Grenache
Vintage: 2019

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: 5,000 kg/ha
Growing system: Trellised

VINIFICATION

Harvesting: Mechanical
Fermentation: In temperature-controlled stainless steel vats
Temperature of fermentation: 13°C
Duration of fermentation: 20 days

Analysis data

Alcoholic degree: 14 %
Total acidity: 5.7 g/l
Residual sugar: 2 g/l

Logistics data

Bottle: Burgundy clear 75cl
Closure: Synthetic
Case: 12 bottles
Case measurements: 32.5 x 28.5 x 24cm
Case weight: 15 kg
Palletisation: Euro pallet 80 x 120: 660 bottles
Number of cases per layer: 11
Number of layers: 5
Number of cases per pallet: 55
EAN code bottle: 8411558000107
EAN code case: 38411558000108

