



VIÑEDO Nº5

Señorío de Sarría

D.O. NAVARRA

Tasting notes

Colour: Brilliant carmine red.

Nose: Intense, expressive aromas of forest fruit and red berries (strawberry, raspberry and redcurrant), red lollipop, red liquorice and lychees.

Palate: Unctuous, moreish. Forest fruit with creamy hints. Freshness with warm touches which enhance the volume in mouth. Very good length of flavour.

Serving recommendations

Serve at 6 to 8°C.

Food pairings: Rice dishes, pasta, vegetables or white meat dishes.



Awards

- Gold medal Mundus Vini 2020
- Gold medal Challenge International du Vin 2014
- Silver medal International Wine Challenge 2014
- Silver medal Concours Mondial de Bruxelles 2014
- Best Spanish Rosé, Nariz de Oro 2013
- Gold medal Sommelier Wine Awards 2011
- Silver medal Challenge International du Vin 2010

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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: (Viñedo Nº5): 60 years
Altitude: 450 m
Climate: Continental Mediterranean with Atlantic influence
Density of plantation: 2,300 vines/ha
Yield: 3,500 kg/ha
Growing system: Bush vines

VINIFICATION

Harvesting: By hand
Harvesting dates: September-October
Fermentation: In temperature-controlled stainless steel vats
Temperature of fermentation: 13°C
Duration of fermentation: 20 days

Analysis data

Alcoholic degree: 13,5 %
Total acidity: 5.7 g/l
Residual sugar: 2.3 g/l

Logistics data

Bottle: Burgundy Nova 75cl
Closure: Synthetic
Case: 6 bottles
Case measurements: 24.5 x 28.5 x 16.5cm
Case weight: 6.85 kg
Palletisation: Euro pallet 80 x 120: 630 bottles
Number of cases per layer: 21
Number of layers: 5
Number of cases per pallet: 105
EAN code bottle: 8411558000206
EAN code case: 78411558000205

