



VIÑEDO SOTÉS

Señorío de Sarría

D.O. NAVARRA

Tasting notes

Colour: Black cherry, medium to very deep with a garnet rim.

Nose: Ripe black fruit with hints of forest floor. Light toasty hints, vanilla and cocoa with balsamic notes coming through in the finish.

Palate: Powerful and long. Very ripe fruit mingling with balsamic, menthol notes. Well integrated oak, spicy. Complex and structured.

Serving recommendations

Serve at 16 to 18°C.

Food pairings: White meats, lamb, Ajoarriero, pasta, rice dishes and sushi.



Awards

- Gold Medal Mundus Vini 2019
- Silver medal Decanter World Wine Awards 2016

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Technical data

Appellation: D.O. NAVARRA

Grape varieties: Tempranillo, Grenache, Graciano, Mazuelo (Carignan) and Cabernet Sauvignon.

Vintage: 2014

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 Sotés): 60 years

Altitude: 450 m

Climate: Continental Mediterranean with Atlantic influence

Density of plantation: 2,700 vines/ha

Yield: 4,000 kg/ha

Growing system: Bush vines

VINIFICATION

Harvesting: By hand

Fermentation: In Stainless steel

Temperature of fermentation: 26-28°C

Duration of fermentation: 15 days

Ageing time in barrel: 9 months

Type of barrels: French Allier oak (1 year old)

Time aged in bottle: 3 months minimum

Analysis data

Alcoholic degree: 14.5 %

Total acidity: 5.3 g/l

Residual sugar: 1.8 g/l

Logistics data

Bottle: Burgundy Nova 75cl

Closure: Natural cork

Case: 6 bottles

Case measurements: 24.5 x 30.5 x 16.5cm

Case weight: 8.15 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: 8411558001012

EAN code case: 78411558000908

