



VIÑEDO Nº5

Señorío de Sarría

D.O. NAVARRA

Tasting notes

Colour: Crimson red.

Nose: Powerful, fragrant and fresh. Intense aromas of wild forest fruits (redcurrant, raspberry and cherry), strawberry candy, lychee and grapefruit with floral finish (violets).

Palate: Intense, luscious and fresh. Taste of ripe forest fruits with creamy hints. Good backbone, volume and length of flavour.

Serving recommendations

Serve at 6 to 8°C.

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



Previous Vintages Awards

- Gold Medal Mundus Vini 2020
- Gold Medal Berliner Wine Trophy 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

VIÑEDO Nº5 Señorío de Sarría

D.O. NAVARRA

Technical data

Appellation: D.O. NAVARRA

Grape variety: Grenache

Vintage: 2020

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: 14%

Logistics data

Bottle: Burgundy Nova 75cl

Closure: DIAM 3

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

