

SEÑORÍO DE SARRÍA CHARDONNAY

D.O. NAVARRA



Tasting notes

Colour: Straw-yellow with greenish glints.

Nose: Tropical fruits, ripe pineapple and citrus fruits notes. Floral finish.

Palate: Fresh, cheerful and fruity. Silky, tasty and long go-through. Good finish.

Serving recommendations

Serve at 6-8°C

Food pairings: Fish, seafood, rice dishes, pasta and light dishes.

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Technical data

Appellation: D.O. NAVARRA
Grape variety: 100% Chardonnay
Vintage: 2022

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: 10 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
Date of harvest: September
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 clear 75cl.
Closure: Synthetic
Capsule: Complex
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: 8411558000503
EAN code case: 38411558000504

