

SEÑORÍO DE SARRÍA RESERVA ESPECIAL

D.O. NAVARRA



Tasting notes

Colour: A deep, black cherry colour.

Nose: Intense aromas of ripe black fruit, cocoa and vanilla against a balsamic and spicy backdrop that finish with subtle notes of chocolate-mint. Complex with well integrated aromas.

Palate: Powerful, elegant and well structured. Unctuous with a smooth entry of black fruit and vanilla. Good finish with spicy and balsamic notes.



Awards

- 92 puntos James Suckling 2022
- Medalla de Bronce Decanter 2021

Previous Vintages Awards

- 91 points Guía Peñón 2021
- Gold medal Mundus Vini 2020
- Gold medal Mundus Vini 2019
- Silver medal Decanter World Wine Awards 2019
- Gold medal Challenge International du Vin 2018

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Technical data

Appellation: NAVARRA
Grape varieties: Cabernet Sauvignon and Graciano
Vintage: 2017
Production area: Puente la Reina, Navarra.

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: 30 years
Density of plantation: 3,000 vines/ha
Yield: 4,000 kg/ha
Growing system: Trellised and bush vines

VINIFICATION

Harvesting: By hand
Date of harvest: September - October
Fermentation: In temperature-controlled stainless steel vats
Temperature of fermentation: 28°C
Duration of fermentation: 15 days
Ageing time in barrel: 24 months
Type of barrels: French and American (1 and 2 years old)
Time aged in bottle: 1 year minimum

Analysis data

Alcoholic degree: 14,5 %

Logistics data

Bottle: Bordeaux old-style 75cl.
Closure: Natural cork
Case: 6 bottles
Case measurements: 25 x 31 x 17cm
Case weight: 7.5 kg
Palletisation: Euro pallet 80 x 120: 504 bottles
Number of cases per layer: 21
Number of layers: 4
Number of cases per pallet: 84
EAN code bottle: 8411558009995
EAN code case: 78411558000458

