

SEÑORÍO DE SARRÍA ROSADO

D.O. NAVARRA



Tasting notes

Colour: Intense redcurrant.

Nose: Fresh and intense aromas of red fruits (strawberry, raspberry and redcurrant).

Palate: Fresh, fruity and persistent. Red fruits (strawberry, raspberry) Good lenght and persintence.

Serving recomendations

Serve at 6 to 8°C.

Food pairings: Rice dishes, pasta or vegetables.

Allergen information: Contains sulphites. Contains casein.



Previous Vintages Awards

- Silver medal Berliner Wein Trophy 2019
- Silver medal Berliner Wein Trophy 2017
- Gold medal Berliner Wein Trophy 2016
- Gold medal Berliner Wein Trophy 2015
- Silver medal Challenge Best Spanish Wines For USA 2013

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Technical data

Appellation: D.O. NAVARRA

Grape variety: Grenache

Vintage: 2023

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: 20 years

Average altitude: 400 m

Climate: Continental Mediterranean with Atlantic influence

Density of plantation: 2,700 vines/ha

Yield: 5,000 kg/ha

Growing system: Trellised

VINIFICATION

Harvesting: Mechanical

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

Case: 6 bottles

Case measurements: 16.5 x 28.5 x 24,5cm

Case weight: 6,84 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: 8411558000107

EAN code case: 78411558000106

