

SEÑORÍO DE SARRÍA CRIANZA

D.O. NAVARRA

Varieties: 60% Cabernet Sauvignon, 20% Garnacha, 20% Graciano.

Vintage	ABV	TA	pH	RS
2019	14.5%	5.6	3.5	1.5

Tasting Notes

Color: Cherry with ruby rim, bright and clean.

Nose: Intense aromas of ripe red and black fruit with hints of balsamic and spices.

Palate: Fresh, intense and balanced with hints of ripe black fruit, spices and balsamic. Well integrated wood. Long and persistent aftertaste.

Serving Recommendations

Serving temperature: Serve at 61 to 64°F.

Food pairings: Roasted meats or meats prepared in sauces, charcuterie or stews.

Vineyards

Surface: 250 acres

Location: Puente la Reina, Olite and Corella (Navarra)

Soil type: Brown loamy limestone

Average age of the vineyards: 25 years

Average altitude: 330 feet

Climate: Continental Mediterranean with Atlantic influence.

Plantation density: 1,400 vines/acre

Yields: 2.4 tons/acre

Growing system: Trellised and bush vines

Winemaking

Harvest: Mechanic and manual

Harvest date: September - October

Fermentation tanks: stainless steel vats at controlled temperature

Fermentation temperature: 82 °F

Fermentation time: 15 days

Barrel aging: 12 months

Barrel type: American (3 to 5 years old)

Bottle aging: 6 months minimum

Awards

Gold Medal - Challenge International du Vin 2023

