

# SEÑORÍO DE SARRÍA RESERVA

D.O. NAVARRA



**Appellation of Origin: D.O. NAVARRA**

**Varieties: 90% Cabernet Sauvignon, 10% Graciano**

Vintage	ABV	TA	pH	RS
2017	15.0%	5.6	3.5	1.9

## Tasting Notes

**Color:** Deep garnet.

**Aromas:** Intense aromas of ripe black fruit, spices, vanilla, toast and mineral undertones.

**Palate:** Elegant, structured and round, with balsamic and spicy sensations. Powerful and balanced.

## Serving Recommendations

**Serving temperature:** Serve at 61 to 64°F.

**Food pairings:** Grilled red meats, roasted meats, game.

## 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:** 1,300 feet

**Climate:** Continental Mediterranean with Atlantic influence.

**Plantation density:** 1,200 vines/acre

**Yields:** 2.2 tons/acre

**Growing system:** Espalier 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:** 24 months

**Barrel type:** French and American (1 and 2 years old)

**Bottle aging:** 12 months

## Awards

- Gold @ SF International Wine Competition 2023

- Gold @ Mundus Vini 2023

