

SEÑORÍO DE SARRÍA RESERVA

D.O. NAVARRA



Appellation of Origin: D.O. NAVARRA

Grape Varieties: Cabernet Sauvignon (90%) and Graciano (10%)

Vintage: 2015

ABV: 14.5%

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: 30 years

Average altitude: 330 feet

Climate: Continental Mediterranean with Atlantic influence.

Plantation density: 1,200 vines/acre

Yields: 2 tons/acre

Growing system: Espalier and bush vines

Winemaking

Harvest: Manual in small bins

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

