

SEÑORÍO DE SARRÍA VIÑEDO UNO

OLD VINES GARNACHA



Appellation of Origin: D.O. NAVARRA

Variety: 100% GARNACHA

Vintage	ABV	TA	pH	RS
2019	14.5%	5.3	3.6	1.2

Tasting Notes

Color: Deep, red-cherry color with a garnet rim.

Aromas: Intense aromas of ripe, red fruits with delicate forest, herbal and balsamic notes combined with roasted aromas over a floral finish of lilacs.

Palate: Perfect combination of floral notes, with red fruit, displaying elegance and complexity with a perfumed finish, with balsamic and mineral notes and silky, well-integrated tannins.

Serving Recommendations

Serving temperature: Serve at 61 to 64°F.

Food pairings: Dishes containing mushrooms and truffles, grilled meats, game stews and desserts with dark chocolate.

Vineyards

Surface: 250 acres

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

Soil type: Brown loamy limestone

Age of the vineyards: over 60 years old

Average altitude: 1,500 feet

Climate: Continental Mediterranean with Atlantic influence.

Plantation density: 930 vines/acre

Yields: 1.5 tons/acre

Growing system: Bush vines

Winemaking

Harvest: Manual

Harvest date: September - October

Fermentation tanks: Stainless steel vats at controlled temperature

Fermentation temperature: 79 to 82 °F

Fermentation time: 15 days

Barrel aging: 9 months

Barrel type: French (1 year old)

Bottle aging: 3 months minimum

Awards

93 James Suckling



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