

SEÑORÍO DE SARRÍA ROSE



DO: Navarra

Varieties: 75% Garnacha, 25% Graciano.

Vintage: 2023

ABV: 14%

Tasting Notes

Color: Pale lavender-pink, clean and bright.

Nose: Stands out for its wild red fruits (strawberry, currant and raspberry) along with floral notes and a sensation of freshness.

Palate: Fresh and light. Sweet, wide and elegant entrance. Good persistence.

Serving Recommendations

Serving temperature: Serve at 43 to 46 °F.

Food pairings: Rice dishes, pasta or vegetables.

Vineyards

Surface: 250 acres

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

Soil type: Brown loamy limestone

Average age of the vineyards: 20 years

Average altitude: 1,300 feet

Climate: Continental Mediterranean with Atlantic influence.

Plantation density: 2,700 vines/acre

Yields: 2.5 tons/acre

Growing system: Trellised

Winemaking

Harvest date: September - October

Fermentation tanks: stainless steel vats at controlled temperature

Fermentation temperature: 59 °F

Fermentation time: 20 days

Previous Awards

Gold Medal - Challenge International du Vin 2023

