

SEÑORÍO DE SARRÍA ROSÉ

D.O. NAVARRA



Tasting notes

Colour: Pale lavender-pink. Clean and bright.

Nose: Fresh with red berry fruit aromas (raspberries), grapefruit, lychees together with sweet notes of jellybeans against an attractive rose petal backdrop.

Palate: Fresh and fruity. Flavoursome with a long, vibrant finish.

Serving recommendations

Serve at 6-8°C

Food pairings: Rice dishes, pasta or vegetables.

Allergen information: Contains sulphites. Contains casein.

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Technical data

Appellation: NAVARRA

Grape variety: Grenache and Graciano

Vintage: 2018

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 100 ha (247 acres)

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

Soil-type: Brown limestone and loam

Average age of the vines: 20 years

Average altitude: 400 m

Climate: Continental Mediterranean with Atlantic influence

Density of plantation: 2,700 vines/ha

Yield: 6,000 kg/ha

Growing system: Trellised

VINIFICATION

Harvesting: Mechanical

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 15°C

Duration of fermentation: 20 days

Analysis data

Degree: 13.5

Total acidity: 5.1 g/l

Residual sugar: 2.8 g/l

Logistics data

Bottle: Bordeaux Elite clear 75cl.

Closure: Synthetic

Case: 6 bottles

Case measurements: 32 x 23.5 x 16 cm

Case weight: 8 kg

Palletisation: Euro pallet 80 x 120: 600 bottles

Number of cases per layer: 25

Number of layers: 4

Number of cases per pallet: 100

EAN code bottle: 8411558970530

EAN code case: 18411558970537

