

VIÑEDO CINCO

Señorío de Sarría

D.O. NAVARRA



Tasting notes

Colour: Crimson red.

Nose: Powerful and fresh. Intense aromas of wild forest fruits (redcurrant, raspberry and cherry), strawberry candy, lactic notes and floral finish (violets).

Palate: Intense and tasty. Fresh notes of red fruits and hints of strawberry yogurt and candy. Very fresh wine with good structure, volume and length of flavour.

Serving recommendations

Serve at 6 to 8°C.

Food pairings: Rice dishes, pasta, vegetables or white meat dishes.

Awards:

- 91 points Tim Atkin 2024
- 90 points Peñín 2025

Previous Vintages Awards

- Double Gold Medal Grenaches du Monde 2023
- Silver Medal Decanter 2023
- Gold Medal Grenaches du Monde 2022
- Best Rosé Wine - Selección Vinos D.O. Navarra 2022
- 90 points Guía Peñín 2022
- Gold Medal Asia Wine Trophy 2021
- Gold Medal Mundus Vini 2020



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Technical data

Appellation: D.O. NAVARRA

Grape variety: Grenache

Vintage: 2023

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: (Viñedo Cinco): 60 years

Altitude: 450 m

Climate: Continental Mediterranean with Atlantic influence

Density of plantation: 2,300 vines/ha

Yield: 3,500 kg/ha

Growing system: Bush vines

VINIFICATION

Harvesting: By hand

Harvesting dates: September-October

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 13°C

Duration of fermentation: 20 days

Analysis data

Alcoholic degree: 13,5%

Logistics data

Bottle: Burgundy Nova 75cl

Closure: DIAM 3

Case: 6 bottles

Case measurements: 24.5 x 28.5 x 16.5cm

Case weight: 6.85 kg

Palletisation: Euro pallet 80 x 120: 630 bottles

Number of cases per layer: 21

Number of layers: 5

Number of cases per pallet: 105

EAN code bottle: 8411558000206

EAN code case: 78411558000205

