

Señorío de Sarriá Chardonnay

D.O. NAVARRA

TASTING NOTES

Colour

Straw-yellow with greenish glints.

Nose

Fresh, intense. Tropical aromas of pineapple, grapefruit, apricot, lime and mango with a floral finish.

Palate

Smooth and flavourful on the palate, with good acidity that brings freshness. Long, silky and balanced.

SERVING

RECOMMENDATIONS

Serving temperature

6-8 °C

Food pairings

Fish, seafood, rice dishes, pasta and light dishes.

Allergens

Contains sulphites. Contains casein.

AWARDS:

- 90 points Tim Atkin 2025
- Gold Medal Bacchus 2025
- Silver Medal Concours Mondiale du Bruxelles 2023
- Silver Medal Chardonnay du Monde 2012



TECHNICAL DATA

Appellation: D.O NAVARRA

Grape variety: Chardonnay

Vintage: 2025

VINEYARD (OWN PROPERTY)

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

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

Soil type: Brown limestone and loam.

Average age of the vines: 15 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

Date of harvest: September

Fermentation: In temperature-controlled stainless steel vats.

Temperature of fermentation: 13 °C

Duration of fermentation: 20 days

ANALYSIS DATA

Alcoholic degree: 13,5 %

Contains sulphites.

LOGISTICS DATA

Bottle: Burgundy clear 75cl.

Clousure: Synthetic

Cápsule: complex

Case: 6 bottles

Case measurements: 16,5 X 28,5 x 24,5 cm.

Case Weight: 6,84 kg.

Palletisation: Euro pallet 80x120: 630 bottles.

Number of cases per layer: 21

Number of layers: 5

Number of cases per pallet: 105

EAN code bottle: 8411558000503

EAN code case: 78411558000502

