

Señorío de Sarriá Viñedo Uno

D.O. NAVARRA

TASTING NOTES

Colour

Deep, red-cherry colour with a garnet rim.

Nose

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 per-fumed finish, with balsamic and mineral notes and silky, well-integrated tannins.

SERVING

RECOMMENDATIONS

Serving temperature

16-18 °C

Food pairings

Dishes containing mushrooms and truffles, grilled red meats, game stews and desserts with dark chocolate.

Allergens

Contains sulphites

AWARDS

- Gold Medal Mundus Vini 2025
- 91 points Tim Atkin 2025
- 93 points James Suckling 2022
- Silver Medal Mundus Vini 2022



TECHNICAL DATA

Appellation of Origin: D.O NAVARRA

Grape varieties: Garnacha

Vintage: 2021

VINEYARD (OWN PROPERTY)

Vineyard surface: 100 ha

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

Soil type: Brown loamy limestone

Average age (Viñedo Uno vineyard): Over 60 years (Puente la Reina)

Altitude: 450 m

Climate: Continental Mediterranean with Atlantic influence.

Plantation density: 2,300 vines/ha

Yields: 3,500 kg/ha

Growing system: Bush vines

ELABORATION

Harvest: Manual

Fermentation tanks: Inox stainless steel

Fermentation temperature: 26-28 °C

Fermentation time: 15 days

Barrel ageing: 9 months

Barrel type: French Allier (1 year old)

Bottle ageing: min. 3 months

ANALYSIS DATA

Alcohol degree: 14.5%

LOGISTICS DATA

Bottle: Burgundy Nova 75 cl

Closure: natural cork

Cases: 6 bottles

Cases measurements: 24.5 X 30.5 X 16.5 cm

Weight: 6.84 kg

Palletization: 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: 8411558000336

EAN-Code case: 18411558000333

