

Señorío de Sarriá Viñedo Cinco

D.O. NAVARRA

TASTING NOTES

Colour

Raspberry red

Nose

Intense aromas of wild forest fruits (redcurrants, raspberries, strawberries) with milky and floral notes (violets).

Palate

Fresh, flavourful, sweet. Notes of red fruits with milky tones of forest fruit yoghurt. Full-bodied, persistent and sweet.

SERVING

RECOMMENDATIONS

Serving temperature

6-8 °C

Food pairings

Rice, pasta, vegetables and white meat.

Allergens

Contains sulphites. Contains casein.

AWARDS

- Gold Medal Grenaches du Monde 2025
- 92 points Tim Atkin 2025
- Gold Medal Concours Mondial de Bruxelles 2025
- 91 points Tim Atkin 2024
- 90 points Peñín 2025
- 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



TECHNICAL DATA

Appellation: D.O NAVARRA

Grape variety: Garnache

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: (Viñedo Cinco) 60 years

Altitude: 400 m

Climate: Continental Mediterranean with Atlantic influence.

Density of plantation: 2.700 vines/ha

Yield: 3,500 kg/ha

Growing system: Bush vines

VINIFICATION

Harvesting: By hand

Harvesting date: Septiembre - Octubre

Fermentation: In temperature-controlled stainless steel vats.

Temperature of fermentation: 13 °C

Duration of fermentation: 20 days

ANALYSIS DATA

Alcoholic degree: 13,5 % vol

LOGISTICS DATA

Bottle: Burgundy Nova 75cl.

Closure: DIAM 3

Case: 6 bottles

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

Weight: 6,85 kg.

Palletisation: Euro pallet 80x120: 630 bottles.

Number of cases per layer: 21

Number of layer: 5

Number of cases per pallet: 105

EAN code bottle.: 8411558000206

EAN code case: 78411558000205

