

Señorío de Sarría Rosé

D.O. NAVARRA

TASTING NOTES

Colour

Clean and bright pale pink.

Nose

Elegant and clean nose with aromas of wild red fruit (redcurrant, raspberry) and sweets. Finish with floral notes denoting sweetness and youth.

Palate

Smooth and elegant on entry. Tasty and delicate. Its freshness is revealed through a lively acidity that is intense and surprising.

SERVING

RECOMMENDATIONS

Serving temperature

6-8 °C

Food pairing

Rice dishes, pasta and vegetables.

Allergens

Contains sulphites. Contains casein.

PREVIOUS VINTAGES

AWARDS

- 90 points Guía Peñín 2021
- Gold medal Berliner Wein Trophy 2021
- Silver medal Asia Wine Trophy 2021



TECHNICAL DATA

Apellation: D.O NAVARRA
Grape variety: Grenache and Graciano
Vintage: 2025

VINEYARD (OWN PROPERTY)

Surface area of owns vineyard: 100 ha (247 acres)
Sites: Puente la Reina, Olite y 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 cepas/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

Alcoholic degree: 14 % vol

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 80x120: 600 bottles.
Number of cases: 25
Number of layers: 4
Number of cases per pallet: 100
EAN code bottle.: 8411558970530
EAN code case: 18411558970537

