SEÑORÍO DE SARRÍA

Señorío de Sarría

Navarra, Navarra

2019 Viñedo Uno

GARNACHA

SCAN TO VIEW ONLINE

this.wine/v/VT-LCONGWZXY

VARIETIES

100% Garnacha

ABOUT THIS WINE

Garnacha de viñas viejas

TASTING NOTES

APPEARANCE

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

FOOD PAIRING

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

TECHNICAL

ABV	SERVING
14.5%	17.0

WINEMAKING

VINEYARD

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 Growing system: Bush vines

SEÑORÍO DE SARRÍA

Señorío de Sarría s/n | Puente la Reina | 31100

HARVEST

Yields: 3,500 kg/ha Harvest: Manual

WINEMAKING

Fermentation tanks: Inox stainless steel Fermentation temperature: 26-28 ºC Fermentation time: 15 days

AGING

Barrel ageing: 9 months Barrel type: French Allier (1 year old) Bottle ageing: min. 3 months