



SEÑORÍO DE
SARRÍA

VIÑEDO N°5 CRIANZA
Puente la Reina, Spain



14.5%
ALC/VOL

750mL
BOTTLE SIZE



Tempranillo, Grenache, Graciano,
Mazuelo (Carignan) and
Cabernet Sauvignon

Appellation

D.O. Navarra

Vinification

Average age of the vines is 60 years; grapes are harvested by hand.

Fermentation

Fermentation: In temperature-controlled stainless steel vats at 26 - 28°C for 15 days.

Ageing time in barrel: 9 months

Type of barrels: French Allier oak (1 year old)

Time aged in bottle: 3 months minimum



13°C for 20 days

Tasting notes

Color: Black cherry, medium to very deep with a garnet rim.

Nose: Ripe black fruit with hints of earth undertones. Light toasty essence, vanilla and cocoa with balsamic notes coming through in the finish.

Palate: Powerful and long. Very ripe fruit mingling with balsamic, menthol notes. Well integrated oak, spicy. Complex and structured.



Aged in French Allier oak for 9 months



Aged in bottle for 3+ months

Serving recommendation

Serve at 16 to 18°C.

Food pairings

White meats, lamb, spicy Spanish dishes like *Ajoarriero*, pasta, rice dishes and sushi.