



BEVIAMO
INTERNATIONAL



SEÑORÍO DE
SARRÍA

RESERVA
Puente la Reina, Spain



14%
ALC/VOL

750mL
BOTTLE SIZE



Cabernet Sauvignon
and Graciano

Appellation
D.O. Navarra

Vinification

Average age of the vines is over 25 years.
Harvesting: Mechanical and by hand September - October.

Fermentation

Fermentation: In temperature-controlled stainless steel vats at 28°C for 15 days; Ageing time in barrel: 24 months; Type of barrels: French and American (1 and 2 years old)

Tasting notes

Color: Deep garnet-red.

Nose: Aromas of black fruit, spices, vanilla and roasted coffee beans.

Palate: Powerful, elegant and well-structured with good volume. Long and balanced.



28°C for 15 days



Aged in
French and American
oak for 24 months



Serving recommendations

Serve at 16 to 18°C.

Food pairings

Grilled red meats, roasts and all types of game.