



BEVIAMO
INTERNATIONAL



SEÑORÍO DE
SARRÍA

RESERVA ESPECIAL
Puente la Reina, Spain



14.5%
ALC/VOL

750mL
BOTTLE SIZE



Cabernet Sauvignon
and Graciano

Appellation

D.O. Navarra

Vinification

Average age of the vines is over 30 years. Harvested 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); Time aged in bottle: 1 year minimum.



28°C for 15 days

Tasting notes

Color: A deep, black cherry color.

Nose: Very intense and complex nose, fruity, spicy, balsamic and subtle tones of mint-chocolate, vanilla, cocoa. Complex with good integration of aromas.

Palate: Powerful and structured, unctuous, Ample notes of black fruit, roasted, vanilla, cinnamon and fine s oak that present it with a pleasant and agile passage through the mouth. Complex and structured.



Aged in
French and American
oak for 24 months



Aged in bottle
for 1 year

Serving recommendation

Serve at 16 to 18°C.

Food pairings

Grilled red meat, game dishes (both large game and small bird game)