



BEVIAMO
INTERNATIONAL



SEÑORÍO DE
SARRIÁ

ROSÉ
Puente la Reina, Spain



13.5%
ALC/VOL

750mL
BOTTLE SIZE



Grenache and
Graciano

Appellation

D.O. Navarra

Vinification

Average age of the vines is 20 years.
Harvesting: Mechanical

Fermentation

Fermentation: In temperature-controlled stainless steel vats at 15°C for 20 days.



15°C for 20 days

Tasting notes

Color: Pale lavender-pink. Clean and bright.

Nose: Fresh with red berry fruit aromas (raspberries), grapefruit, lychees along with sweet notes of jelly beans against an attractive rose petal backdrop.

Palate: Fresh and fruity. Flavorsome with a long, vibrant finish.



Not Aged in Oak

Serving recommendation

Serve at 6 to 8°C.

Food pairings

Rice dishes, pasta or vegetables

