



BEVIAMO
INTERNATIONAL



SEÑORÍO DE
SARRIÁ

VIÑEDO Nº5
Puente la Reina, Spain



13.5%
ALC/VOL

750mL
BOTTLE SIZE



100%
Grenache



13°C for 20 days



Not Aged in Oak



Appellation

D.O. Navarra

Vinification

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

Fermentation

Fermentation: In temperature-controlled stainless steel vats at 13°C for 20 days.

Tasting notes

Color: Brilliant carmine red.

Nose: Intense, expressive aromas of forest fruit and red berries (strawberry, raspberry and redcurrant), red lollipop, red licorice and lychees.

Palate: Unctuous, *moreish*. Forest fruit with creamy hints. Freshness with warm touches which enhance the volume in mouth. Very good length of flavor.

Serving recommendation Serve at 6 to 8°C.

Food pairings

Rice dishes, pasta, vegetables or white meat dishes.