



VIÑEDO UNO

Señorío de Sarría

D.O. NAVARRA



Tasting notes

Colour: Deep, red-cherry colour with a garnet rim.

Aroma: Intense aromas of ripe, red fruits with delicate forest, herbal and balsamic notes combined with roasted aromas over a floral finish of lilacs.

Palate: Perfect combination of floral notes, with red fruit, displaying elegance and complexity with a perfumed finish, with balsamic and mineral notes and silky, well-integrated tannins.

Serving recommendations

Serve at 16 to 18 °C.

Food pairings: Dishes containing mushrooms and truffles, grilled red meats, game stews and desserts with dark chocolate.

Allergens: Contains sulphites



Awards

- Silver Medal Mundus Vini 2022

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D.O. NAVARRA

Technical data

Appellation of Origin: D.O NAVARRA

Grape varieties: Garnacha

Vintage: 2019

VINEYARD (OWN PROPERTY)

Vineyard surface: 100 ha

Location: Puente la Reina, Olite and Corella (Navarra)

Soil type: Brown loamy limestone

Average age (Viñedo Uno vineyard): Over 60 years (Puente la Reina)

Altitude: 450 m

Climate: Continental Mediterranean with Atlantic influence.

Plantation density: 2,300 vines/ha

Yields: 3,500 kg/ha

Growing system: Bush vines

VINIFICATION

Harvest: Manual

Fermentation tanks: Inox stainless steel

Fermentation temperature: 26-28 °C

Fermentation time: 15 days

Barrel ageing: 9 months

Barrel type: French Allier (1 year old)

Bottle ageing: min. 3 months

Analytical data

Alcohol degree: 14.5%

Logistical data

Bottle: Burgundy Nova 75 cl

Closure: natural cork

Cases: 6 bottles

Cases measurements: 24.5 X 30.5 X 16.5 cm

Weight: 6.84 kg

Palletization: Euro pallet 80 X 120: 504 bottles

Number of cases per layer: 21

Number of layers: 4

Number of cases per pallet: 84

EAN-Code bottle: 8411558000336

EAN-Code case: 18411558000333

