



SEÑORÍO DE
SARRÍA
CRIANZA

TASTING NOTES

Colour: Maroon red with violet rim.

Nose: Intense aromas of red and black fruits (blackberry, raspberry and blueberries). Fresh with a floral and spicy hint.

Palate: Tasty, fresh and well balanced, with a marked fruity and spicy style, with lactic and vanilla notes. Powerful.

RECOMMENDATIONS

Service temperature: 16 to 18°C.

PACKAGING

BOTTLE: Bordeaux Seduction 75cl.

CLOSURE: Diam 3

CAPSULE: Poly laminated

BOTTLES PER CASE: 12

CASE SIZE:
31 X 33 X 23 cm

WEIGHT: 15 Kg.

PALLET CONFIGURATION:

EURO PALET 80X120: 576 BOTTLES.

CASES PER LAYER: 12
NUMBER OF LAYERS: 4
CASES PER PALLET: 48

EAN BOTTLE BAR CODE: 8411558000015



TECHNICAL INFORMATION

Region: D.O NAVARRA
Grape varieties: 60% CABERNET SAUVIGNON
20% GRACIANO
20% GARNACHA
Vintage: 2014
Production area: Puente la Reina (Navarra)

VITICULTURE

Surface of the vineyard: 110 ha

Soil type: Eocen and Miocen origin limestone and marls.

Average age of vineyard: 25 years

Vine density: 3.500 vines/ha

Yields: 5.000 kg/ha

Training: Both on wire and bush vines

VINIFICATION

Harvest: Mechanic and manual

Fermentation: Stainless steel tanks

Temperature of fermentation: 28°C

Time of fermentation: 15 days

Fining: no

Filtration: with kieselguhr

Ageing in oak barrel: 12 months

Barrel type: American oak barrels (3 to 5 years)

ANALYSIS

ALCOHOL DEGREE: 14,5%
TOTAL ACIDITY: 5,8 g/l
TOTAL SO₂: 80 mg/l
RESIDUAL SUGAR: 1,8 g/l

Food pairings: roasted meats, charcuterie and stews.

BORNOS
BODEGAS & VIÑEDOS

FALACIO DE BORNOS D.O. RUESA | DOMINIO DE BORNOS D.O. SIERRA DEL DUERO | LAGAR DE BORNOS D.O. CRIJJA | DROT D.O. TORO | SEÑORÍO DE SARRÍA D.O. NAVARRA | QUELREZU DEL QUELLEZ