



SEÑORÍO DE
SARRÍA

GRAN RESERVA

TASTING NOTES

Colour: Deep cherry red, medium layer with garnet glints.

Aroma: black fruits (blackberry, black plum) and red (blackcurrant), balsamic and mineral.

Taste: Powerful, with good acidity as it passes through. Fresh red fruits, black plum, balsamic and spices, with well-integrated oak.

RECOMMENDATIONS

Service temperature: 16°C-18°C.

PACKAGING

BOTTLE: Green Bordeaux Seducción 75cl.

CLOSURE: Natural cork

CAPSULE : Poly laminated

BOTTLES PER CASE: 6

CASE SIZE:

24 X 33 X 16 cm

WEIGHT : 7,5 Kg.

PALLET CONFIGURATION:

EURO PALLET 80X120: 600 BOTTLES.

CASES PER LAYER: 25

NUMBER OF LAYERS: 4

CASES PER PALLET: 100

EAN BOTTLE BAR CODE: 8411558000435



TECHNICAL INFORMATION

Region: D.O NAVARRA
Grape varieties: MERLOT, CAB. SAUVIGNON
Vintage: 2010
Production area: Puente la Reina (Navarra)

VITICULTURE

Surface of the vineyards: 100 ha

Soil type: Limestone and Eocen and Miocen origin marls

Average age of vineyards: 35 years

Vine density: 3.000 vines/ha

Yields: 5.000 kg/ha

Training: Both on wire and bush vines

VINIFICATION

Harvest: Mechanical and manual

Yeasts: Indigenous

Fermentation: Stainless steel tanks

Temperature of fermentation: 28°C

Time of fermentation: 15 days

Fining / Filtration: No/With kieselguhr

Ageing in oak barrel: 36 months

Barrel type: French and American oak barrels (1-3 years old)

Ageing in bottle: min. 2 years

ANALYSIS

ALCOHOL DEGREE: 14 %
TOTAL ACIDITY: 5.9 g/l
TOTAL SO₂: 100 mg/l
RESIDUAL SUGAR: 2 g/l

Food matching: Red and grilled meats, game, fungi, smoked cheese.

BORNOS
BODEGAS & VIÑEDOS

PALACIO DE BORNOS D.O. RUEDA | DOMINIO DE BORNOS D.O. RIESA DEL DUERO | LAGAR DE BORNOS D.O. RIBERA DEL DUERO | OROT D.O. FORDO | SEÑORÍO DE SARRÍA D.O. NAVARRA | BUELRENZU D.O. BARRIO DEL DUQUE