# Señorío de Sarría Reserva, DO Navarra 2018

**ESA0052018**

*Bodega de Sarría*

*— Navarra, Spain*

Great quality Cabernet and Graciano blend from Navarra's most beautiful estate

2017 Vintage

Decanter World Wine Awards Bronze 2023

## Production

Bodega de Sarria is located in the heart of Valdizarbe, covering a total area of 210 hectares. The vineyards are south facing and their altitude ranges from 394 to 539 metres above sea level. Average rainfall is 400 to 600 l/m2 per year. Sarria's Reserva is made from hand-harvested Cabernet Sauvignon and Graciano grapes selected from the best plots and carried in small baskets to ensure the fruit reaches the winery in perfect condition. These selected plots surround the winery and the grapes are harvested at the exact stage of ripeness. Grapes are pressed by pneumatic press and the two varietals are fermented separately at a controlled temperature of 28 degrees C. Fermentation is traditional with periodic remontage. The two varietals are brought together and blended after malo-lactic fermentation. Maturation is in Americian and French oak for 2 years (80% new) with an additional year in bottle before release.

## Tasting note

Blackcurrant aromas are backed by leafy, herbal notes. There are more cassis characters on the palate, along with peppercorn and meaty, savoury flavours. Fine tannins are balanced by vibrant acidity. A complex and characterful red with a long finish.

## Food Match

Great with grilled red meat and game.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DO Navarra

Winemaker:
Milagros Rodríguez

Grape Varieties:
Cabernet Sauvignon 90%, Graciano 10%

Suitable for:
Vegan

Bottle Barcode:
8411558000329