Señorío de Sarría Chardonnay, DO Navarra 2024

ESA0282024

Bodega de Sarría

— Navarra, Spain

A ripe unoaked chardonnay with real depth, The relatively high vineyard produces grapes with freshness and acidity

2022 Vintage

Decanter World Wine Awards Bronze 2023

2023 Vintage

Decanter World Wine Awards Bronze 2024

Production

Senorio de Sarria Chardonnay is produced from around 20ha of Chardonnay vines, over 20 years old. The grapes are harvested by hand and machine during September and October. The grapes are pressed by pneumatic press and the resulting must is left in contact with the skins during the brief maceration in stainless steel tanks. The must is then extracted and cooled for 16 hours to aid natural clarification. The clean must is decanted and fermented in temperature controlled stainless steel at 16 degrees C for 12-15 days.

Tasting note

An unoaked Chardonnay with intense, lively citrus fruit and apple skin aromas. Quite full on the palate with ripe peach and apricot characters balanced by crisp acidity.

Food Match

This wine is ideal for light dishes such as seafood, fish and roast chicken.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DO Navarra

Winemaker:
Milagros Rodríguez

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegetarian

Bottle Barcode:
8411558000503