Señorío de Sarría Garnacha Rosado, DO Navarra 2024

ESA0312024

Bodega de Sarría

— Navarra, Spain

Classic Navarra rosé. Deeply coloured, but dry, with fresh acidity and a wonderful perfume. This is an unashamedly dark rosé, if it was a light red it would be much more on trend! The flavours are fantastic, it's wonderfully balanced - it's well worth getting people to taste with their palates and not their eyes!

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. The Garnacha grapes used in the making of Senorio de Sarria Rosado are harvested in late September. The grapes are crushed and the must is extracted by running off or 'bleeding' the free run juice after a short pre-fermentation maceration period of around 15 hours. The clean must is fermented in stainless steel at 17 degrees Centigrade. After a series of decantings, the wine is kept in tank until bottling to preserve freshness.

Tasting note

Appealing, ripe berry fruit nose, with hints of citrus and cherry. The palate is rounded and supple with structure and mouthfeel to balance the strawberry and raspberry fruit - plus a squeeze of refreshing lemon acidity.

Food Match

An appealing and slightly more full-bodied rosé style that will match quite substantial pasta lunches, or rice, fresh vegetables and grilled fish.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DO Navarra

Winemaker:
Milagros Rodríguez

Grape Varieties:
Garnacha 100%

Suitable for:
Vegetarian

Bottle Barcode:
8411558000107