SEÑORÍO DE
SARRÍA

RESERVA ESPECIAL

TASTING NOTES

Colour: Intense deep cherry red.

Aroma: Fresh and intense with aromas of ripe black fruits, cocoa, vanilla, black chocolate with liquor, truffle, mint, butter and spicy notes.

Taste: Powerful with a good backbone, unctuous with soft attack. Light balsamic notes, spicy hints (pink and black pepper), vanilla. Elegant and round.

RECOMMENDATIONS

Service temperature: 16-18°C.

PACKAGING

BOTTLE: Old bordeaux 75cl.

CLOSURE: Natural cork

CAPSULE : Tin foil

BOTTLES PER CASE: 6

CASE SIZE:
25 X 31 X 17 cm

WEIGHT : 7,5 Kg.

PALLET CONFIGURATION :

EURO PALLET 80X120 : 504 BOTTLES.

CASES PER LAYER: 21
NUMBER OF LAYERS: 4
CASES PER PALLET: 84

EAN BOTTLE BAR CODE: 8411558009995



VINOS D.O.
NAVARRA

TECHNICAL INFORMATION

Region: D.O NAVARRA

Grape varieties: 90% Cabernet Sauvignon
10% Merlot

Vintage: 2012

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: 50 years

Vine density: 3.000 vines/ha

Yields: 4.000 kg/ha

Training: Both on wire and bush vines

VINIFICATION

Harvest: Manual

Fermentation: Stainless steel tanks

Temperature of fermentation: 28ºC

Time of fermentation: 15 days

Fining / Filtration: No/With kieselguhr

Ageing in oak barrel: 24 months

Barrel type: French and American oak barrels (1-2 years old)

Ageing in bottle: min. 1 year

ANALYSIS

ALCOHOL DEGREE :	13,5 %
TOTAL ACIDITY:	5.5 g/l
TOTAL SO2:	70 mg/l
RESIDUAL SUGAR:	1,3 g/l

Food matching : Grilled red meats, fur and feather game.

BORNOS
BODEGAS&VIÑEDOS

PALACIO DE BORNOS D.O. RUEDA | DOMINIO DE BORNOS D.O. RIBERA DEL DUERO | LAGAR DE BORNOS D.O.C. RIOJA | OROT D.O. TORO | SEÑORÍO DE SARRÍA D.O. NAVARRA | GUELBENZU V.T. RIBERA DEL QUEILES