

Palacio de
SADA

Grenache



This wine is the result of a careful selection of Grenache grapes produced from our own vineyards and is made for consumers seeking high quality wines made from this grape variety.

Wine-making

After temperature-controlled fermentations carried out in concrete vats using indigenous yeasts, the wine stays a number of months in oak barrels to gain greater finesse while preserving the characteristic flavours of the Grenache grape variety.

Vines

Mountain vineyards producing cool climate Grenache thanks to the proximity of the Pyrenees. The vines are located around the tiny village of Sada, in the north-east corner of Navarra.

Tasting notes

A bright and cheerful colour with intense, fresh aromas of wild strawberries and mountain herbs set against a backdrop of plums. The same flavours appear on the palate together with nice freshness and a pleasantly sweet mouth-feel. The finish is long with spicy notes coming through with hints of blue flowers and violet-flavoured candy.

Serve at 14 to 16° C.


BODEGA DE SADA