

Representing Star Producers Globally,



Servicing Star Markets Locally

Last two shipments
sold ~350 cases
per week!

PALACIO DE SADA CRIANZA, DO NAVARRA 2015

Bodega San Francisco Javier S. Coop, Navarra, Spain

LCBO # 246736 | 13.5 % alc./vol. | \$14.75 | Release: 27-Nov-2021

Complex aromas of ripe plums, black fruit, toast and cocoa. Flavoursome on the palate with pleasant tannins and fine oak. A long, very full finish with spices coming through.



Terroir:

Bodega de Sada is located in Sada, a little Village in the low mountain range in Navarra (Spain). The winery was founded in 1939 and has now over 350 Ha estate on the hillsides of the Aragon River. 200 hectares are over 60y.o. and some are over 100 y.o.!!! Crianza vineyards are over 30 y.o.



Vinification:

Temperature-controlled fermentations using indigenous yeasts are carried out in concrete vats. Aged 12 months in French & American oak barrels then over 4 years in the bottle.

Varieties: Grenache 80%, Cabernet 20%

Residual Sugar: 2 g/L

Food pairing: Decant well and serve at ~17°C. A perfect match for long slow cooked roasts of pork or lamb that may even be a little bit fatty (lamb shoulder, shanks...) for classic French bistro dishes like rabbit and for hearty Iberian country cooking. Also pairs well with cooked dishes like macaroni cheese, veggie bakes and lentil or bean-based dishes.

John Szabo, WineAlign

Concours Mondial de Bruxelles

Berliner Wein Trophy'17 (14vntg)

89p

Gold

Gold





PALACIO DE SADA CRIANZA, DO NAVARRA 2015

LCBO # 246736

CANADIAN ACCOLADES

John Szabo'21	On 2015 vintage: This is a lovely wine for the money, a soft, ripe, and voluptuous old vines garnacha (40+ years old) from Navarra. The flavour profile is classic, featuring strawberry-raspberry pie, black pepper and wild resinous herbs, while tannins are soft and acids modest, lending a smooth and creamy mouthfeel. Length and depth exceed expectations in the price category. Drinking really nicely now. Tasted November 2021. Score – 89p. www.winealign.com
Michael Godel'21	On 2015 vintage: Feel the sap and syrup in the concentrated garnacha of this Navarra made whole by the effect of old vines. Good varietal aptitude and honour is captured with great finesse and distinction. A bit simple but a proper mouthful and quite satisfying. Drink 2021-2023. Tasted November 2021. Score – 88p. www.winealign.com
David Lawrason'21	On 2015 vintage: This is from 40 year old hillside vines in the foothills of the Pyrenees. It has a lovely, gentle ripe nose of raspberry/cherry jam, ample oak vanillin, resin and subtle spice. It is medium weight, fairly plush and warm up front with considerable heat and some starchy tannin. Still quite youthful for 2015. The finish turns rather bitter and earthy. The length is very good. Tasted November 2021. www.winealign.com
Rachelle O'Connor'17	On 2013 vintage: ...this wine is full bodied with lovely flavors of strawberry, cherry, vanilla, baking spice, smoke, and leather. Silky and rich with lovely tannins and noted oak on the spicy dark fruit finish. Score – 90p. www.nataliemaclean.com
David Lawrason'17	On 2013 vintage: This is a fairly soft, balanced crianza from old estate vines in Navarra, the high altitude province in the Pyrenees foothills. Not a lot of intensity or definition but the berryish fruit, tea, tobacco and sweet oak notes are well integrated. It is medium weight, with a certain freshness yet softness. The length is very good. Balanced and pleasant if not memorable. www.winealign.com
Natalie MacLean '17	On 2013 vintage: A very tannic wine with a firm grip on the palate. This should smooth out with cellar time and 1-2 hours decanting. A juicy, black-fruited Spanish red wine from the region of Navarra. Purple and black plum aromas on the nose with a savoury note on the finish. This will do well in the cellar for a few years. Pair with grilled pork chops. Food pairings: barbecued meats, stews featuring beef and root veggies. Score – Best Value. www.nataliemaclean.com
Natalie MacLean '16	On 2011 vintage: A juicy, black-fruited tasty wonder from the Spanish wine region of Navarra. Perfumed purple and black plum aromas on the nose with an intriguing savoury note on the finish. This will also do well in the cellar for a few years. Pair with grilled pork chops. Great price. Food pairings: barbecued meats, stews featuring beef and root veggies. Score - 91 points, www.nataliemaclean.com
Sara d'Amato '15	On 2011 vintage: Drinking well now, this Crianza made from 40+ year old garnacha vines offers an appealing palate of licorice and violet with red and black fruit. Very good concentration with a touch of pepper for added dimension. Nicely balanced with good length. Tasted November 2015. www.winealign.com

Representing Star Producers Globally,



Servicing Star Markets Locally

Featured in Vintages Magazine: "Arrive in Style" 2011 vintage



Arrive IN style

With time in a bottle

Everything about this elegant and sophisticated wine speaks to tradition and heritage. The winery was founded in 1939; the grapes are sourced from vines over 40 years old, and it spent over two years in barrel and bottle before release. Savour the classic, complex red fruit and floral tones you'll find here, and then take a moment to smell the roses, so to speak.



Palacio de SADA
Crianza 2011
Garaacha Viñas Viejas
ESTATE BOTTLED - PRODUCT OF SPAIN



PALACIO DE SADA
CRIANZA 2011
DO Navarra, Spain
(Bodega San Francisco Javier)
246736 (XD) 750 mL
\$16.95
Medium-bodied & Fruity
95 points
(Decanter)
FOR COMPLETE TASTING
NOTE, SEE PAGE 45.
SINGLE BOTTLE
GIFT BOX, \$2.50