

GRAN feudo

A PRIVILEGED LOCATION WHERE THE VINEYARD AND THE WOLF COEXIST IN HARMONY

HOYA DE LOS LOBOS

Designation of Origin

Navarra.

Vintage

2022

Ageing

Young wine.

Type of bottle

Borgoña.

Varietals

Chardonnay.



Winemaking

After a short pre-fermentative cold maceration at 10°C, the yolk must is obtained by bleeding, static racking and fermentation in stainless steel tanks at a controlled temperature of 15-16°C. In the same tanks, the wine is aged for 5 months in contact with its own lees.

Tasting notes

Bright yellow color with golden reflections. Intense, fresh and complex on the nose. Tropical and citrus aromas typical of the variety. On the palate the fruit remains present in balance with the acidity and is oily, tasty, with a smooth finish and good volume.

Analysis

ABV: 13% vol.
Contains sulphites.

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