



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2022

Ageing

Young wine.

Type of bottle

Bordelaise seduction white colour of 50 cl.

Varietals

Moscatel de Grano Menudo.

Winemaking

After a short maceration, the free-run must is bled, clarified, and then fermented in stainless steel tanks at a controlled temperature for 14 days.



Gran Feudo Dulce de Moscatel

“ This wine shows up a nice balance and acidity that perfectly combines with the characteristic sweet touch of Muscat grape. ”

Javier Garbayo. Winemaker.

Tasting notes

Intense color, yellow with golden hues. On the nose, high intensity, aromas of fresh Moscatel grapes with floral notes, very varietal. In the mouth it has a broad and fresh entry, with a smooth, balanced and tasty palate. Floral aftertaste with notes of citrus..

Analysis

ABV: 12.5% by Vol.

Free SO₂: 25 mg/l.

Total SO₂: 150 mg/l.

Total acidity: 2,7 g/l (s.a).

Volatile acidity: 0,5 g/l (a.a.).

Residual sugar: 55 g/l.

Contains sulphites.