

**Designation of Origin**

Navarra

**Vintage**

2017

**Ageing**

Young wine.

**Type of bottle**

Bordelaise Nova moss colour of 75 cl.

**Varietals**

Chardonnay (100%).

**Winemaking**

After a short maceration, the free-run must is bled, clarified, and then fermented in stainless steel tanks at a temperature of 16 to 18°C.



“ A wine that shows the maximum aromatic expression of this noble variety. ”

*Javier Garbayo. Winemaker.*

**Tasting notes**

Straw yellow, bright and intense. Fresh with fine aromas typical of the varietal. In the mouth it is fresh, balanced acidity which highlights the fruity notes; long and savory.

**Analysis**

Graduation: 13.15% by vol.  
Free SO<sub>2</sub>: 30 mg/l.  
Total SO<sub>2</sub>: 121 mg/l.  
Total acidity: 4.3 g/l (s.a).  
Volatile acidity: 0.35 g/l (a.a.).  
Residual sugar: 1.5 g/l.

**Gran Feudo Chardonnay**