

Designation of Origin

Navarra

Vintage

2013

Ageing

12 months in American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Tempranillo (60%), Garnacha (10%),
Cabernet Sauvignon (15%), Merlot (15%).

Winemaking

After harvesting the grapes, each variety was fermented separately at 26-28°C during 10 days, until alcoholic and malolactic fermentation were completed.



“Gran Feudo is one of the best-known brands in Spain. It has consistently provided excellent value for money.”

Javier Garbayo. Winemaker.

Tasting notes

Cherry red, bright, with a medium-high intensity
Intense and expressive, with notes of black fruits and hints of toast

In the mouth it is smooth and fresh, appealing mouthfeel with a long, pleasant finish.

Analysis

Graduation: 13.15% by vol.

Free SO₂: 26 mg/l.

Total SO₂: 61 mg/l.

Total acidity: 3.20 g/l (s.a).

Volatile acidity: 0.51 g/l (a.a.).

Residual sugar: 1.9 g/l.

Gran Feudo Crianza