

Designation of Origin

Navarra

Vintage

2017

Ageing

Young wine.

Type of bottle

Bordelaise seduction white colour of 50 cl.

Varietals

Moscatel de grano menudo (100%).

Winemaking

After a short maceration, the free-run must is bled, clarified, and then fermented in stainless steel tanks at a controlled temperature during 10 days.



“ 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

Golden yellow colour with green hues.

Intense, fine and complex aroma. Fresh Muscat grapes, citrus and floral notes.

Ample attack. Smooth, perfect balance with a good acidity. Elegant aftertaste with citrus notes.

Analysis

Graduation: 12.2 % by vol.

Free SO₂: 45 mg/l.

Total SO₂: 184 mg/l.

Total acidity: 3.45 g/l (s.a).

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

Residual sugar: 80 g/l.

Gran Feudo
Dulce de Moscatel