

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.



“ **The Chardonnay has found itself perfectly at home in Navarra producing an intense, fresh wine with a varietal character.** ”

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 SO₂: 30 mg/l.
Total SO₂: 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 Edición Limitada
El Idilio**