

Designation of Origin

Navarra

Vintage

2016

Ageing

Young wine.

Type of bottle

Bordelaise Leve white colour of 75 cl.

Varietals

Garnacha (60%), Tempranillo (30%), Merlot (10%).

Winemaking

After a brief maceration, the must is bled off. The wine then fermented in temperature controlled stainless steel tanks and aged for 6 months on its own lees.



66 A different type of rosé, with style, daring and a contemporary vibe, whose ageing on the fine lees adds structure and complexity.

Javier Garbayo. Winemaker.

Tasting notes

Light pink-strawberry and bright.
Elegant, clean with good intensity. Notes of red fruit, strawberry and raspberry with hints of citrus.
In the mouth it is fresh, fruity, round and well-balanced.
Good volume with a long finish.

Analysis

Graduation: 13.4% by vol. Free SO₂: 30 mg/l.

Total SO_2 : 89 mg/l.

Total acidity: 3.15 g/l (s.a). Volatile acidity: 0.24 g/l (a.a.).

Residual sugar: 1.1 g/l.

Gran Feudo Edición Limitada Las Lías

