

Designation of Origin

Navarra

Vintage

2016

Ageing

Young wine.

Type of bottle

Bordelaise C313 moss colour of 75 cl.

Varietals

Sauvignon Blanc (100%).

Winemaking

Cold maceration at a temperature between 8-10°C. The must was separated from the marc by gravity and fermentation with a selected yeast took place at a controlled temperature of between 16-18°C.



“ **A wine that expresses the extraordinary and unique character of the varietal combined with freshness.** ”

Javier Garbayo. Winemaker.

Tasting notes

Bright straw colour.

Intense aromas of fresh fruit, tropical notes, white flowers, varietal character.

In the mouth it is tasty, lively, well-structured and persistent.

Analysis

Graduation: 12.85% by vol.

Free SO₂: 25 mg/l.

Total SO₂: 70 mg/l.

Total acidity: 3.92 g/l (s.a).

Volatile acidity: 0.32 g/l (a.a.).

Residual sugar: 2.6 g/l.

**Gran Feudo Edición Limitada
Viñas Blancas**