

Designation of Origin

Navarra

Vintage

2012

Ageing

18 months in French and American oak barrels.

Type of bottle

Bordelaise C313 moss colour of 75 cl and 150 cl (magnum).

Varietals

Tempranillo (80%), Garnacha (20%).

Winemaking

Harvesting was carried out by hand with the bunches selected from the vines. Traditional vinification process, carried out in a stainless steel vat at a fermentation temperature of 28-30° C.



“ We produce this special wine with a distinctive personality from a selection of the finest grapes from the oldest vines. ”

Javier Garbayo. Winemaker.

Tasting notes

Cherry red colour with garnet tones. Clean and bright. Intense with remarkable complexity, elegant, with ripe fruit, soft spicy notes and delicate touches of fine oak. Pleasant on entry, well-balanced, complex, with nice quality tannins and well- integrated oak on the palate followed by a long, elegant finish.

Analysis

Graduation: 13.25% by vol.
Free SO₂: 28 mg/l.
Total SO₂: 69 mg/l.
Total acidity: 3.23 g/l (s.a).
Volatile acidity: 0.59 g/l (a.a.).
Residual sugar: 2.5 g/l.

Gran Feudo Edición Limitada
Viñas Viejas