

Designation of Origin

Navarra

Vintage

2016

Ageing

Young wine.

Type of bottle

Bordelaise Nova white colour of 75 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 of 16-18°C.



“ **An intense, clean wine that shows the characteristics of Moscatel variety.** ”

Javier Garbayo. Winemaker.

Tasting notes

Pale yellow with green hues, clean and brilliant. Intense, clean and expressive wine. Fresh aroma, fresh fruit, citrus and white flowers. Ample, fresh and tasty attack. Smooth in the mouth with a good acidity balanced, with long and pleasant aftertaste.

Analysis

Graduation: 12.83 % by vol.
Free SO₂: 25 mg/l.
Total SO₂: 110 mg/l.
Total acidity: 3.33 g/l (s.a).
Volatile acidity: 0.23 g/l (a.a.).
Residual sugar: 1.5 g/l.

Gran Feudo Moscatel