

Designation of Origin

Navarra

Vintage

2012

Ageing

18 months in French and American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl and magnum.

Varietals

65% Tempranillo, 20% Merlot,
15% Cabernet Sauvignon.

Winemaking

Each variety was fermented separately at a controlled temperature of 28-29°C during 12 days.

Aging commenced immediately after malolactic fermentation and the wine remained in oak barrels.



“ Gran Feudo is one of the best-known brands in Spain. It has consistently provided excellent value for money. ”

Javier Garbayo. Winemaker.

Tasting notes

Ruby colour with garnet hints.

Intense and fine. Ripe fruits, hints of spices and smoked background of good oak .

In the mouth it is powerful and savory, long, well-balanced and structured. Aftertaste long, ripe fruits and smoked notes.

Analysis

Graduation: 13.42 % by vol.

Free SO₂: 27 mg/l.

Total SO₂: 88 mg/l.

Total acidity: 3.25 g/l (s.a).

Volatile acidity: 0.63 g/l (a.a.).

Residual sugar: 1.4 g/l.

Gran Feudo Reserva