

## Designation of Origin

Navarra

## Vintage

2016

## Ageing

3 months in American oak barrels.

## Type of bottle

Bordelaise Nova green colour of 75 cl.

## Varietals

Tempranillo (100%).

## Winemaking

After a selected harvest, the grapes were fermented in stainless-steel tanks at temperature between 25 - 26°C until alcoholic and malolactic fermentation were completed.



## Gran Feudo Roble

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

*Javier Garbayo. Winemaker.*

## Tasting notes

Cherry red colour, clean and bright. Intense and fresh. Very fruity. Red fruits, with fine wood hints. In the mouth it is soft, velvety, good structure. Pleasant and long finish, very fruit.

## Analysis

Graduation: 12.54 % by vol.  
Free SO<sub>2</sub>: 29 mg/l.  
Total SO<sub>2</sub>: 49 mg/l.  
Total acidity: 3.27 g/l (s.a).  
Volatile acidity: 0.46 g/l (a.a.).  
Residual sugar: 1.7 g/l.