

**Designation of Origin**

Navarra

**Vintage**

2017

**Ageing**

Young wine.

**Type of bottle**

Rhine art white colour of 75 cl.

**Varietals**

Garnacha (52%), Tempranillo (28%), Merlot (20%).

**Winemaking**

After 6 to 12 hours of maceration, the must is bled off.  
The wine then fermented in temperature controlled stainless steel tanks.



“ An outstanding success in the world of fruity rosé wines when launched and still a leader in its category after more than 30 years. ”

*Javier Garbayo. Winemaker.*

**Tasting notes**

Strawberry, lively and bright.  
Intense, expressive, aroma of strawberry with citrus hints.  
In the mouth it is fresh with balanced acidity and a long finish with a strawberry aftertaste.

**Analysis**

Graduation: 13.27% by vol.  
Free SO<sub>2</sub>: 30 mg/l.  
Total SO<sub>2</sub>: 90 mg/l.  
Total acidity: 3.79 g/l (s.a).  
Volatile acidity: 0.21 g/l (a.a.).  
Residual sugar: 1 g/l.

**Gran Feudo Rosado**