

Designation of Origin

Navarra

Vintage

2016

Ageing

Young wine.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Tempranillo (100%).

Winemaking

After a short pre-fermentation maceration, the wine was fermented in stainless-steel tanks at a controlled temperature of 26°C which lasted 15 days.



“ A harmonious, full of fruit wine that shows the characteristics of Rioja wines. ”

Javier Garbayo. Winemaker.

Tasting notes

Cherry red with an intense violet rim
Intense notes of wild berries (blueberries, sloe), red fruit, and hints of violets.
Medium intensity and body, well-balanced with nice acidity. Intense fruit aftertaste.

Analysis

Graduation: 13.04% by vol.
Free SO₂: 16 mg/l.
Total SO₂: 38 mg/l.
Total acidity: 2.69 g/l (s.a).
Volatile acidity: 0.4 g/l (a.a.).
Residual sugar: 1.1 g/l.

Gran Feudo Tempranillo