

## Designation of Origin

Navarra

## Vintage

2014

## Ageing

9 months in American oak barrels.

## Type of bottle

Bordelaise Nova green colour of 75 cl.

## Varietals

Garnacha (55%), Tempranillo (27%),  
Cabernet Sauvignon (14%), Merlot (4%).

## Winemaking

After harvesting the grapes, each variety was fermented separately at 26-28°C for 10 days, until alcoholic and malolactic fermentation were completed.



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

*Javier Garbayo. Winemaker.*

## Tasting notes

Bright and clean with an appealing red colour. Intense, expressive and elegant aroma with light notes of ripe fruits and toasted hints. In the mouth it is complex, tasty and structured. Pleasant mouthfeel with good acidity and remarkable finish.

## Analysis

ABV: 13.3% by Vol.  
Free SO<sub>2</sub>: 34 mg/l.  
Total SO<sub>2</sub>: 84 mg/l.  
Total acidity: 3.33 g/l (s.a).  
Volatile acidity: 0.63 g/l (a.a.).  
Residual sugar: 2.7 g/l.

## Gran Feudo Crianza