

## Designation of Origin

Navarra

## Vintage

2015

## Ageing

10 months in French and American oak barrels.

## Type of bottle

Bordelaise Nova green colour of 75 cl.

## Varietals

Tempranillo (50%), Merlot (45%),  
Cabernet Sauvignon (5%),

## Winemaking

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



“ **An elegant wine with a limited production created exclusively for HORECA.**

*Javier Garbayo. Winemaker.* ”

## Tasting notes

Intense cherry red colour with violet hues. Very intense, fine and fruity in the nose. Black fruits with hints of spices and toasted oak. Potent and voluminous attack. Structured and well-balanced in the mouth with a long finish and aftertaste of spices.

## Analysis

ABV: 13.5% by Vol.  
Free SO<sub>2</sub>: 33 mg/l.  
Total SO<sub>2</sub>: 83 mg/l.  
Total acidity: 3.45 g/l (s.a).  
Volatile acidity: 0.55 g/l (a.a.).  
Residual sugar: 2.2 g/l.

## Gran Feudo Edición Limitada 626 Barricas Crianza