

Designation of Origin

Navarra

Vintage

2017

Ageing

Young wine.

Type of bottle

Bordelaise Leve white colour of 75 cl.

Varietals

Garnacha (52%), Tempranillo (25%), Merlot (23%).

Winemaking

After a brief maceration, the must is bled off and then fermented in stainless steel tanks at a controlled temperature and aged for 6 months on its own lees.



A different type of rosé, with style, daring and a contemporary vibe, whose ageing on the fine lees adds structure and complexity.

Javier Garbayo. Winemaker.

Tasting notes

Light pink-strawberry and bright.
Elegant, clean with good intensity. Notes of red fruit, strawberry and raspberry with hints of citrus.
In the mouth it is fresh, fruity, round and well-balanced. Good volume with a long finish.

Analysis

ABV: 13.5% by Vol. Free SO_2 : 32 mg/l. Total SO_2 : 85 mg/l.

Total acidity: 3.45 g/l (s.a). Volatile acidity: 0.24 g/l (a.a.). Residual sugar: 1.5 g/l.

Gran Feudo Edición Limitada Las Lías

