

Designation of Origin

Navarra

Vintage

2014

Ageing

18 months in French and American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl and magnum.

Varietals

48% Merlot, 38% Tempranillo, 14% Cabernet Sauvignon.

Winemaking

Each variety was fermented separately at a controlled temperature of 28-29°C for 12 days. Aging commenced immediately after malolactic fermentation and the wine remained in oak barrels.



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

Javier Garbayo. Winemaker.

Tasting notes

Ruby colour with garnet hints.

Intense and fine. Ripe fruits, hints of spices and smoked background of good oak .

In the mouth it is powerful and savory, long, well-balanced and structured. Aftertaste long, ripe fruits and smoked notes.

Analysis

ABV: 13% by Vol.

Free SO₂: 26 mg/l.

Total SO₂: 66 mg/l.

Total acidity: 3.19 g/l (s.a).

Volatile acidity: 0.59 g/l (a.a.).

Residual sugar: 2.2 g/l.

Gran Feudo Reserva