

## Designation of Origin

Navarra

## Vintage

2018

## Ageing

Young wine.

## Type of bottle

Rhine art white colour of 75 cl.

## Varietals

Garnacha (38%), Tempranillo (30%), Merlot (21%), Cabernet Sauvignon (11%).

## Winemaking

After 6 to 12 hours of maceration, the must is separated from the skins by gravity and then, fermented in stainless steel tanks at temperature controlled.



## Gran Feudo Rosado

“An outstanding success in the world of fruity rosé wines when launched and still a leader in its category after more than 30 years.”

*Javier Garbayo. Winemaker.*

## Tasting notes

Strawberry colour, lively and bright.

Intense, expressive, aroma of strawberry with citrus hints. In the mouth it is fresh with balanced acidity. Long finish with a strawberry aftertaste.

## Analysis

ABV: 13.35 % by Vol.

Free SO<sub>2</sub>: 30 mg/l.

Total SO<sub>2</sub>: 88 mg/l.

Total acidity: 3.61 g/l (s.a).

Volatile acidity: 0.31 g/l (a.a.).

Residual sugar: 0.9 g/l.