

GRAN FEUDO

Designation of Origin

Navarra

Vintage

2018

Ageing

Young wine.

Type of bottle

Bordelaise Nova moss colour of 75 cl.

Varietals

Chardonnay (100%).

Winemaking

After a short maceration, the free-run must is bled, clarified, and then fermented in stainless steel tanks at a temperature of 16 to 18°C.



“ A wine that shows the maximum aromatic expression of this noble variety. ”

Javier Garbayo. Winemaker.

Tasting notes

Straw yellow, bright, with glints of green.

Fresh with fine aromas typical of the varietal.

In the mouth it is fresh, balanced acidity which highlights the fruity notes; long and savory.

Analysis

ABV: 13.1% by Vol.

Free SO₂: 28 mg/l.

Total SO₂: 109 mg/l.

Total acidity: 3.87 g/l (s.a).

Volatile acidity: 0.4 g/l (a.a.).

Residual sugar: 2 g/l.

*Contains sulphites.