

GRAN FEUDO

Designation of Origin

Navarra

Vintage

2015

Ageing

9 months in American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Garnacha (58%), Tempranillo (25%),
Merlot (9%), Cabernet Sauvignon (8%).

Winemaking

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



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

Javier Garbayo. Winemaker.

Tasting notes

Cherry red with a garnet rim. Clean and bright with a medium-high intensity.

Intense and expressive aroma. Ripe black fruits with hints of smoke from the oak barrel ageing.

In the mouth it is smooth and fresh, voluminous and well structured with well-integrated tannins. Long and elegant finish.

Analysis

ABV: 13.1% by Vol.

Free SO₂: 27 mg/l.

Total SO₂: 85 mg/l.

Total acidity: 3.58 g/l (s.a).

Volatile acidity: 0.62 g/l (a.a.).

Residual sugar: 2.1 g/l.

*Contains sulphites.