

# 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.



“ The Chardonnay has found itself perfectly at home in Navarra producing an intense, fresh wine with a varietal character. ”

*Javier Garbayo. Winemaker.*

## Tasting notes

Straw yellow, bright and intense.

Fresh with fine aromas typical of the varietal.

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

## Analysis

ABV: 13% by Vol.

Free SO<sub>2</sub>: 32 mg/l.

Total SO<sub>2</sub>: 113 mg/l.

Total acidity: 3.85 g/l (s.a).

Volatile acidity: 0.44 g/l (a.a.).

Residual sugar: 1.9 g/l.

CONTAINS SULPHITES

**Gran Feudo Edición Limitada**  
**El Idilio**

[www.granfeudo.com](http://www.granfeudo.com)

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