GRAN FEUDO

Designation of Origin

Vintage

2018

Navarra

Ageing

Young wine.

Type of bottle

Bordelaise Nova moss colour of 75 cl.

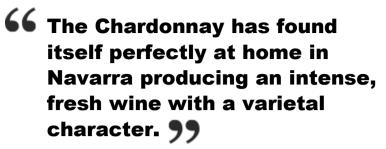
Varietals

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.





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 SO₂: 32 mg/l.
Total SO₂: 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

