

GRAN FEUDO

Designation of Origin

Navarra

Vintage

2014

Ageing

18 months in French and American oak barrels.

Type of bottle

Bordelaise C313 moss colour of 75 cl and 150 cl (magnum).

Varietals

Tempranillo (80%), Garnacha (20%).

Winemaking

Harvesting was carried out by hand with the bunches selected from the vines. Traditional vinification process, carried out in a stainless steel vat at a fermentation temperature of 28-30° C.

After its malolactic fermentation, the wine was transferred into oak barrels.



“ We produce this special wine with a distinctive personality from a selection of the finest grapes from the oldest vines. ”

Javier Garbayo. Winemaker.

Tasting notes

Cherry red colour, medium-high intensity. Clean and bright.

Complex and elegant aroma, with remarkable ripe fruit, and well-integrated oak.

Powerful on entry, velvety, structured, tasty with well-balanced on the palate followed by a long finish.

Analysis

ABV: 13.5% by Vol.

Free SO₂: 30 mg/l.

Total SO₂: 70 mg/l.

Total acidity: 3.27 g/l (s.a).

Volatile acidity: 0.52 g/l (a.a.).

Residual sugar: 2.1 g/l.

CONTAINS SULPHITES

Gran Feudo Edición Limitada
Viñas Viejas

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