

# GRAN FEUDO

## Designation of Origin

Navarra

## Vintage

2014

## Ageing

18 months in French and American oak barrels.

## Type of bottle

Bordelaise Nova green colour of 75 cl and magnum.

## Varietals

48% Merlot, 38% Tempranillo,  
14% Cabernet Sauvignon.

## Winemaking

Each variety was fermented separately at a controlled temperature of 28-29°C for 12 days. Aging commenced immediately after malolactic fermentation and the wine remained in oak barrels.



## Gran Feudo Reserva

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

*Javier Garbayo. Winemaker.*

## Tasting notes

Ruby colour with garnet hints.

Intense and fine. Ripe fruits, hints of spices and smoked background of good oak .

In the mouth it is powerful and savory, long, well-balanced and structured. Aftertaste long, ripe fruits and smoked notes.

## Analysis

ABV: 13% by Vol.

Free SO<sub>2</sub>: 26 mg/l.

Total SO<sub>2</sub>: 66 mg/l.

Total acidity: 3.19 g/l (s.a).

Volatile acidity: 0.59 g/l (a.a.).

Residual sugar: 2.2 g/l.

CONTAINS SULPHITES