

GRAN FEUDO

Designation of Origin

Navarra

Vintage

2018

Ageing

3 months in oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Tempranillo.

Winemaking

After a selected harvest, the grapes were fermented in stainless-steel tanks at temperature between 25 - 26°C until alcoholic and malolactic fermentation was 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 colour with a medium-high intensity, clean and bright.

Intense and expressive aroma, with a predominance of red fruit and dried flowers.

In the mouth it is rich, with a great intensity of flavours.

Balanced, elegant and fresh aftertaste.

Analysis

ABV: 13 % by Vol.

Free SO₂: 26 mg/l.

Total SO₂: 45 mg/l.

Total acidity: 3.32 g/l (s.a).

Volatile acidity: 0.54 g/l (a.a.).

Residual sugar: 2.2 g/l.

CONTAINS SULPHITES

Gran Feudo Roble

www.granfeudo.com

@granfeudo 
@bodegasgranfeudo 
@GranFeudo 