



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2016

Ageing

9 months in American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Garnacha (45%), Tempranillo (29%), Merlot (16%),
Cabernet Sauvignon (9%), Syrah (1%).

Winemaking

After harvesting the grapes, each variety was
fermented separately at 26-28°C for 10 days, until
alcoholic and malolactic fermentation were
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

Red colour with a ruby rim. Clean and bright.
Intense and complex aroma. Good combination between
berries and smoked notes from good wood.
Powerful attack, tasty, balanced and velvety. Long
aftertaste with black fruits reminiscences.

Analysis

ABV: 13.5% by Vol.
Free SO₂: 29 mg/l.
Total SO₂: 75 mg/l.
Total acidity: 3.36 g/l (s.a).
Volatile acidity: 0.6 g/l (a.a).
Residual sugar: 1.6 g/l.
Contains sulphites.