



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2016

Ageing

18 months in French and American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl and magnum.

Varietals

37% Cabernet Sauvignon, 33% Merlot, 30% Tempranillo.

Winemaking

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



“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 hues. Intense and expressive aroma. Ripe black fruits hints, balanced with notes of good oak. Clean and savory attack, long, balanced and well-structured palate. Long aftertaste of ripe fruits interlaced with smoky notes.

Analysis

ABV: 13,5% by Vol.
Free SO₂: 32 mg/l.
Total SO₂: 76 mg/l.
Total acidity: 3.56 g/l (s.a).
Volatile acidity: 0.62 g/l (a.a.).
Residual sugar: 2.3 g/l.
Contains sulphites.

Gran Feudo Reserva

